

# WEEKLY CHEFS TABLE

## Appetizers

### Tempura Brussels Sprouts

Sweet chili glazed, scallions, roasted garlic ranch 12

### Stuffed Banana Peppers

Italian sausage, mozzarella, red sauce 13

### Maple Bourbon Glazed Pork Belly

Southern style collard greens, garlic jus, fennel pollen 15

## Salad

### Baby Kale Caesar

Smoked salmon bacon, pickled onions, roasted tomatoes, croutons, shaved parmesan, Caesar dressing 15

## Entrées

Check out our Wine Pairing Suggestions

### Blackened Mahi Mahi

Lemon risotto, spring peas, pea shoots, roasted tomatoes, lobster sauce 32

GLASS: #119 Rombauer Chardonnay 2022 Carneros AVA, Napa Valley, CA \$18

BOTTLE: #236 Champalou Vouvray Les Fondraux 2022 Loire, France \$54

### Herbed Pappardelle “Rico Pallotta”

Italian sausage, oregano, chili, red sauce, cream, parmesan, basil 26

GLASS: # #108 Antinori Peppoli Chianti Classico 2020 Chianti Classico DOCG Tuscany, Italy \$14

BOTTLE: #341 IL Borro Pian Di Nova 2019 Toscana IGT \$56

### Grilled Lamb Duo

Grilled double bone lamb chop & lamb sirloin, wild mushroom farro, roasted heirloom carrots,  
Red wine jus, mint gastrique 46

GLASS: #639 Mollydooker The Boxer Shiraz 2021 South Australia \$15

BOTTLE: # 474 Guardian Cellars The Informant Syrah 2020 AVA Wahluke Slope, Columbia Valley, Washington \$68

### Grilled American Kobe Bavette Steak

Duck fat roasted fingerling potatoes, broccolini, roasted tomatoes, red wine jus, marrow butter 45

GLASS# 607 Chateau Haut-Bergey 2018 Pessac leognan AOC, Bordeaux, France \$18

• BOTTLE #438 Chateau Lagrange Les Fiefs de Lagrange 2018 Saint-Julien AOC. Bordeaux, France \$80

## Wine of the Month

WHITE: #235 Carol Shelton Coquille Blanc 2021 Pao Robles AVA, California \$60

RED: #340 Square Nail Red Blend 2016 Napa Valley AVA, California (56% Malbec/Petite Verdot) \$80

## Dessert

White Chocolate – Cherry Bread Pudding, caramel sauce 9

**Table Bread Service...** Italian bread, multigrain bread, whipped butter, olive oil, balsamic glaze and Italian herbs \$5

# MAIN MENU

## APPETIZERS

### GALAXY CRAB CAKE

House made 5oz crab cake, breaded in panko. Served on a bed of arugula topped with spicy remoulade 19

### FRENCH ONION SOUP

House made French Onion soup with Gruyere cheese 10

### CALAMARI

Crispy fried in seasoned flour. Served traditional Or Thai style. 18

### COLOSSAL SHRIMP COCKTAIL

Colossal shrimp served with house made cocktail sauce and crackers. *By the piece* - 4

### PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc. *Full pound* 15

### ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, cured meats, fig jam, olives, and crostini. 19

### ROASTED BRUSSELS SPROUTS WITH MAPLE CHILI GLAZE

Oven roasted brussels sprouts tossed in a maple-chili glaze. Served with Melba toast and garlic-herb triple cream cheese. 13

## SALADS

### HOUSE SALAD

Mixed greens, grape tomatoes, cucumber, carrots, red cabbage, and a blend of mozzarella and provolone cheese.  
*Half 5 Full 9*

### TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded parmesan cheese, seasoned croutons, tossed in a Roman Caesar dressing.  
*Half 6 Full 11 (Add anchovies \$2)*

### ROASTED BEET

Roasted red and yellow beets, arugula, candied pecans, goat cheese and balsamic glaze. 14

### THE WEDGE

Iceberg lettuce, bacon, grape tomatoes, crumbled bleu cheese, red onion, bleu cheese dressing. 11

### STEAK SALAD

Mixed greens, grilled 8oz Top Sirloin, diced tomatoes, cucumber, crumbled bleu cheese, and balsamic glaze. 22

### DRESSINGS

HOUSE PARMESAN PEPPERCORN ~ BALSAMIC VINAIGRETTE  
ITALIAN ~ STRAWBERRY VINAIGRETTE ~ BUTTERMILK RANCH ~ HONEY MUSTARD ~ THOUSAND ISLAND ~ WHITE FRENCH ~ SWEET AND SOUR ~ OIL AND VINEGAR ~ CREAMY BLEU CHEESE ~ MANGO

**Add Marinated 6oz Chicken Breast 7**

**Add Grilled 8oz Top Sirloin Steak\* 16**

**Add Pan Seared 7oz Salmon\* 14**

## ENTRÉES

Add a house salad for \$5 or Caesar salad for \$6.

### MAPLE APPLE TOMAHAWK PORKCHOP

Grilled 12oz tomahawk pork chop, topped with maple apple chutney. Served with mashed potatoes and green beans. 33

### BLACK AND BLUE PASTA

Circle L Ranch beef tips, caramelized onions, mushrooms, spinach, penne pasta and gorgonzola cream sauce. 23

### SPINACH PARMESAN CHICKEN

All natural chicken breast, pan seared, cremini mushrooms, spinach, garlic-parmesan cream sauce. Served with broccoli and roasted red skin potatoes. 24

### TUSCAN PASTA

Roasted tomatoes, black olives, artichokes, fresh spinach, and roasted red bell peppers tossed with garlic and herb butter and a touch of heavy cream, served over imported penne. Finished with shaved parmesan. 19

Table Bread Service \$5

## STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$5 or Caesar salad for \$6.

### FILET MIGNON\*

6 oz. 38 10 oz. 49



### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Ranch. Aged 30 days 14 oz. 42

### THE RANCH HAND\*

Certified Angus Beef Boneless Ribeye 16 oz. 46



### BONE-IN RIBEYE STEAK\*

24 oz. Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Served with cowboy potatoes and broccoli. 60

### THICK CUT TOP SIRLOIN\*

8 oz. 23

### SURF & TURF\*

6 oz. Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.

*Petite Lobster Tail 63 Jumbo Grilled Shrimp 51*

## ENHANCE YOUR STEAK

*Jumbo Grilled Shrimp 13 ~ Petite Lobster Tail Mkt  
1 lb. Snow Crab Legs ( 2 clusters) 22 ~ Oscar Style 14  
Au Poivre 6 ~ Bearnaise 4 ~ Demi 5  
Blackened N' Bleu Cheese 6 ~ Sautéed Mushrooms 4  
Sautéed Onions 4 ~ Poached Mushrooms 7*

## FROM THE SEA

### PAN SEARED SALMON\*

Premium Norwegian salmon filet. Choose bearnaise, maple glaze, or lightly blackened with lemon beurre blanc. Served with vegetable rice pilaf and broccoli. 25

### LOBSTER MAC AND CHEESE

Penna pasta, chunks of lobster in a creamy gruyere sauce, toasted Italian breadcrumbs and fresh parsley. 32

### SEA BASS

Pan seared sea bass with a lemon garlic butter sauce. Served with creamy roasted tomato risotto and balsamic glazed asparagus. 42

## ALA CARTE SIDES

Mashed Potatoes	4
Cowboy Potatoes	5
Roasted Redskin Potatoes	3.5
Scalloped Potatoes	4
Rice Pilaf	3.5
Baked Potato	4.5
Green Beans	4.5
Broccoli	4
Asparagus	5
Roasted Brussels Sprouts	5

We prepare our steaks in the following manner:

**RARE** - seared outside, cool red center

**MEDIUM RARE** - seared outside, warm red center

**MEDIUM** - seared outside, warm pink center

**MEDIUM WELL** - seared outside, slight pink center

**WELL** - Cooked until 100% brown center

Please allow extra time for medium well and well-done steaks. All steaks are USDA beef. We proudly serve Aged Prime Steaks from our Circle L Ranch.