

# WEEKLY CHEFS TABLE

## APPETIZERS

### Pierogies

Served with caramelized onion, creamy citrus dill sauce and fresh parsley. 13

### Smoked Salmon Dip\*

Creamy smoked salmon dip topped with green onion and served with pita bread. 16

## SALADS

### Peaches & Walnuts

Spinach, peaches, feta and toasted walnuts. Served with sweet & sour dressing. Half - 7, Full - 13

## ENTRÉES

Check out our Wine Pairing Suggestions

### Mushroom Florentine

Button mushrooms, garlic, white wine, herb butter, spinach, roasted tomatoes, linguine, grated parmesan and fresh basil. 23

GLASS: # 123 Tiefenbrunner Pinot Grigio 2020 Vigneti delle Dolomiti IGT, Italy \$11  
BOTTLE: #241 Viberti Giovanni Piedmont DOC Chardonnay 2020 Piedmont, Italy \$52

### Circle L Stuffed Peppers\*

Circle L beef, ground veal, creamy risotto, sun dried tomatoes, fresh basil, white wine and beef stock stuffed into a pepper. Served with whipped potatoes and haricot vert. 27

GLASS: # 120 Stags&#39; Leap Napa Valley Merlot 2018 Napa Valley AVA, California \$14.50  
BOTTLE: #375 Flora Springs Merlot 2015 Napa Valley AVA, California \$56

### Double Surf & Turf\*

5oz Circle L filet mignon, pan seared scallops and a half pound of crab legs with a side of garlic herb butter. Served with cowboy potatoes and broccolini. 64

WINE FLIGHT #10 HIGH ROLLER TOUR \$32

Rombauer chardonnay, Napa Valley ~ Materra Right Bank Red Blend, Napa Valley ~ Caymus Cabernet Sauvignon, Napa Valley

**WINE OF THE MONTH** RED: # 377 Willowbrook Pinot Noir 2019 Russian River Valley AVA, California \$45  
WHITE: #235 Carol Shelton Coquille Blanc 2019 Paso Robles AVA, California \$48

## DESSERT

### White Chocolate Blueberry Crisp

7

Executive Chef Samuel S. Peterman  
Executive Sous Chef Kyle Zeigler  
Sous Chef Matt Sterling

Week of April 26<sup>th</sup> - May 2nd 2023

\*Consuming undercooked meat or seafood may increase the risk of foodborne illness.

# MAIN MENU

## APPETIZERS

### GALAXY CRAB CAKES

House made crab cakes, served on a bed of mixed greens and topped with spicy remoulade 18

### ARANCINI

Deep fried risotto and mozzarella cheese balls, served with house made marinara and basil 12

### CALAMARI

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

### TEMPURA SHRIMP

Crispy Tempura battered jumbo shrimp, served with sweet soy and chili caramel sauce. 15

### 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* 14

### ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, cured meats, fig jam, olives, and crostini.  
*Half 15 Full 28*

### BAKED BRIE

Baked brie wrapped in a puff pastry, served with seasonal preserves and house made crostini. 16

## 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 blue cheese, and balsamic glaze. 21

## 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

**Add Marinated 6oz Chicken Breast 7**

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

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

## ALA CARTE SIDES

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

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## STEAKS

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

**THICK CUT 8 OZ TOP SIRLOIN\* 23**

**6oz FILET MIGNON\* 35**

**CIRCLE L 10oz FILET MIGNON\* 44**

**CIRCLE L STRIP STEAK\***

Prime cut strip steak from the Circle L Ranch. Aged 30 days 14 oz. 39

**THE RANCH HAND\***

Boneless Ribeye 16 oz. 39

**CIRCLE L 24 oz BONE-IN RIBEYE STEAK\***

Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Cowboy potatoes and broccoli. 54

### SURF & TURF\*

6 ounce Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.  
*Petite Lobster Tail 60 Jumbo Grilled Shrimp 48*

### ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Add Colossal Lobster Tail (12-14oz)	MKT
Add Sea Scallops	MKT
Oscar Style	14
Au Poivre	6
Béarnaise	4
Demi	5
Blackened N' Bleu Cheese	6
Sautéed Mushrooms	4
Sautéed Onions	4
Poached Mushrooms	7

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.

## ENTRÉES

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

### 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, 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

## 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

### CHILEAN SEABASS\*

Pan seared seabass, blistered tomatoes, sautéed spinach, lemon beurre blanc and creamy herb risotto. 42

### COLOSSAL COLD WATER LOBSTER TAIL

12-14 oz Colossal cold water lobster tail, broiled with drawn butter, served with scalloped potatoes and asparagus. *Market Price*