

# WEEKLY CHEFS TABLE

## APPETIZERS

### Truffle Fries

Fresh cut French fries with truffle oil and parmesan  
12

### Blacken Shrimp Tacos

Crème Fresh, avocado, corn salsa  
12

## SALADS

### Balsamic Salad

Arugula, goat cheese, cucumber, tomato, and served with house made balsamic vinaigrette. 10  
Add Chicken 6, Salmon 11, Steak 12, Shrimp 13

## ENTRÉES

Check out our Wine Pairing Suggestions

### Mahi Mahi

Blackened Mahi Mahi with black bean corn salsa, mashed potatoes and broccoli. 28

GLASS: # 122 Dr. Loosen Blue Slate Riesling Kabinett 2018 Mosel, Germany  
BOTTLE: # 229 Chateau St. Michelle/ Dr. Loosen Eroica Riesling 2019 Columbia Valley AVA,  
Washington \$50

### Filet

10 oz Circle L Ranch Filet topped with crab béarnaise with asparagus served with mash . 55  
Add Shrimp 13

GLASS: # 111 Ponzi Tavola Pinot Noir 2018 Willamette Valley AVA, Oregon  
BOTTLE: #365 Chauvenet-Chopin Cotes De Nuits-Villages Pinot Noir 2013 Cotes De Nuits-Villages  
AOC, Burgundy, France \$73

### Chicken Ala Vodka

Pan seared chicken, spinach, onion, cavatappi tossed in our house made marinara with cream, topped with shaved parmesan cheese. 24

GLASS # 108 Antinori Peppoli Chianti Classico 2018 DOCG, Tuscany, Italy  
BOTTLE #496 Camigliano Brunello di Montalcino 2014 Brunello De Montalcino DOCG, Tuscany,  
Italy \$60

**WINE OF THE MONTH:** #224 Killer Drop Red Blend (Grenache, Syrah and Petite Sirah), California 2019 \$68

FEATURE COCKTAIL: Red Sangria (Plums, Berries, Pomegranates and Red wine.)

## DESSERT

### Red Velvet Cake

7

# MAIN MENU

## APPETIZERS

### CALAMARI

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

16

### TEMPURA SHRIMP

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

13

### 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

### MAKERS MARK MEATBALLS

House recipe Circle L Beef and Pork meatballs, tossed in a Makers Mark glaze.

12

### ARTISAN CHEESE and CHARCUTERIE

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

23

## SALADS

### HOUSE SALAD

Mixed greens, grape tomatoes, cucumber, carrots, red cabbage, and a blend of mozzarella and provolone cheese.

Half 4 Full 8

### TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded parmesan cheese, seasoned croutons, tossed in a Roman Caesar dressing.

Half 5 Full 9 (Add anchovies \$1)

### ROASTED BEET

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

13

### THE WEDGE

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

10

Add Marinated Chicken Breast (7 oz) 6

Add Grilled Flat Iron Steak \*(8 oz) 12

Add Pan Seared Salmon\* (6 oz) 11

## 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

## 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

## STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$4 or Caesar salad for \$5.

### SIRLOIN\*

7 oz. 22

### 6oz FILET MIGNON\* 33

### CIRCLE L 10oz FILET MIGNON\* 41

### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Ranch.

Aged 30 days

14 oz. 38

### THE RANCH HAND\*

Boneless Ribeye

16 oz. 36

### CIRCLE L BONE-IN RIBEYE STEAK\*

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

24 oz. Bone-in Ribeye – 49

### SURF & TURF\*

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

Petite Lobster Tail 58 Jumbo Grilled Shrimp 42

### ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Béarnaise	4
Demi	2
Blackened N' Bleu Cheese	5
Sautéed Mushrooms	3
Sautéed Onions	3
Poached Mushrooms	6
Makers Mark Steak Sauce	2

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 \$4 or Caesar salad for \$5.

### BLACK AND BLUE PASTA

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

22

### SPINACH PARMESAN CHICKEN

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

23

### 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.

17

## 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, sauteed spinach, lemon beurre blanc and creamy herb risotto. 38