

WEEKLY CHEFS TABLE

APPETIZERS

Crispy Wrapped Shrimp

Shrimp wrapped in a delicate rice flour coating, deep fried and served with a sweet chili sauce. 12

Buffalo Dip Wonton Empanadas

House made buffalo dip stuffed into a wonton and deep fried. Served with our house ranch dressing. 12

SALADS

Arugula and Fennel Salad

Arugula, fennel, red onion, feta, and chopped walnuts served with a house made brown butter vinaigrette. 13

ENTRÉES

Check out our Wine Pairing Suggestions

Mongolian Chicken*

Mongolian chicken served with Thai style red quinoa and steamed broccoli. 23

Glass: #111 Ponzi Tavola Pinot Noir 2018 Willamette Valley AVA Oregon \$14
BOTTLE: #651 Solena Grand Civee pinot Noir Willamette Valley AVA Oregon \$54

Tortellini Florentine

Tricolor cheese tortellini tossed in a house made alfredo sauce, roasted tomatoes and wilted spinach. Topped with shaved parmesan and fresh basil. 20

GLASS: #128 Chehalem INOX chardonnay 2020 Willamette Valley, Oregon \$12
BOTTLE: #231 Domaine Jean-Louis Monte Chablis 2018 AOC Chablis, Burgundy France \$56

Scallops*

Pan seared scallops topped with a lemon honey glaze, served with fingerling potatoes and asparagus. 42

GLASS: #222 La cana Albarino 2017 Roas Baixas DO Spain
BOTTLE: #235 Carol Shelton Coquille Blanc 2019 Paso Robles AVA \$48

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

Cotton Candy Cheesecake

8

Executive Chef Samuel Peterman
Executive Sous Chef Kyle Zeigler

Week of Wednesday, August
3rd– August 9th, 2022

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 crostinis.
Half 15 Full 28

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

Add Marinated Chicken Breast (6 oz) 6

Add Grilled Flat Iron Steak *(8 oz) 14

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 \$5 or Caesar salad for \$6.

SIRLOIN*

7 oz. 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 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 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
Béarnaise	4
Demi	2
Blackened N' Bleu Cheese	5
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, sauteed spinach, lemon beurre blanc and creamy herb risotto. 42