

WEEKLY CHEFS TABLE

APPETIZERS

Herbed Goat Cheese Stuffed Dates*

Wrapped in bacon with a maple bourbon glaze. 15

Korean BBQ Style Spring Rolls*

Deep fried and served with a sweet chili sauce. 13

SALADS

Mediterranean Wedge Salad

Iceberg lettuce, chick peas, green olives, feta, cucumbers, red onions and grape tomatoes. Served with Greek dressing. 12

ENTRÉES

Check out our Wine Pairing Suggestions

Shrimp & Grits*

Sauté shrimp, shallots, red pepper, garlic, Cajun seasoning, cheddar grits and served with a side of broccoli. 28

GLASS: # 67 Angeline Rose of Pinot Noir 2020 California \$6.50
BOTTLE: # 245 Domaine de Pere Caboché Rose 2018 France \$52

Gnocchi al la Vodka

Italian asiago stuffed gnocchi tossed in a creamy vodka sauce, topped with shaved parmesan and fresh basil. 29

GLASS: # 108 Antinori Peppoli Chianti Classico 2020 Chianti Classico DOCG, Tuscany, Italy \$14
BOTTLE: # 541 Rizzi Barbaresco 2010 Barbaresco DOCG, Piedmont, Italy \$58

Circle L Filet Mignon*

Grilled 6oz Circle L Ranch filet mignon, topped with garlic herb butter and served with a creamy sun-dried tomato crab risotto and grilled asparagus. 46

GLASS: # 421 Materra Right Bank Merlot Blend 2018 Napa Valley AVA, California (Merlot/Cabernet Blend) \$14
BOTTLE: # 372 Orin Swift Abstract Red Blend 2018 California (WS:92 - Best from 2020-2028) Grenache/Petite Sirah/Syrah \$70

WINE OF THE MONTH

RED: #315 Now Presenting Red Blend 2016 Paso Robles AVA, California \$44
WHITE: # 240 Tres Palacios Sauvignon Blanc 2021 Maipo Valley, Chile \$34

DESSERT

Triple Chocolate Cake

8

Executive Chef Samuel S. Peterman
Executive Sous Chef Dustin Cannon
Sous Chef Matt Sterling

Week of September 20th –
September 26th, 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 19

FISH TACOS

Grilled white fish, pineapple slaw, cilantro-lime crema and pickled radish. 16

CALAMARI

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

CUBANELLE STUFFED PEPPERS

Cubanelle peppers stuffed with Italian sausage, red and green bell peppers, onions, thyme, oregano and panko bread crumbs. Served with house red sauce and a balsamic glaze. 14

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

CAPRESE

Beefsteak tomatoes, buffalo mozzarella, fresh basil, balsamic reduction. 13

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

A LA 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

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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.

6oz FILET MIGNON* 38

 **CIRCLE L RANCH 10oz FILET MIGNON* 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

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

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

SURF & TURF*

6 ounce 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

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Add 1 lb. Snow Crab legs (2 clusters)	22
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, 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

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

SEA BASS

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

LAKE ERIE WALLEYE

Italian breaded Lake Erie walleye, pan fried and served with house made tartar sauce. Served with rice pilaf and grilled asparagus. 32