

# WEEKLY CHEFS TABLE

## APPETIZERS

### **Pimento Cheese Stuffed Pretzel Knots**

Baked to perfection and served with whole grain mustard. 14

### **California Chicken Flatbread**

Grilled chicken, avocado, spinach, red pepper, garlic, ranch sauce, mozzarella & provolone. Topped with a balsamic glaze. 18

## SALADS

### **Cranberry Turkey Salad**

Mixed greens, sliced turkey, dried cranberries, red onion, sunflower seeds and mozzarella cheese. Served with red wine vinaigrette. 15

## ENTRÉES

Check out our Wine Pairing Suggestions

### **Italian Sausage Penne Pasta\***

Ground Italian sausage, roasted red peppers, spinach, sauteed onion, garlic, red pepper flakes, white wine, marinara and heavy cream. Topped with shaved parmesan. 24

GLASS: # 108 Antinori Peppoli Chianti Classico 2018 Chianti Classico DOCG, Tuscany, Italy \$14  
BOTTLE: # 648 Brutocao Quardriga Red Blend 2015 Hopland Ranches, Mendocino, California (26% Sangiovese/30% Primitivo/21% Barbera/23% Dolcetto) \$40

### **Seared Ahi Tuna Steak\***

Pan seared ahi tuna, sliced and topped with a sweet soy sauce, sesame seeds and green onion. Served with cilantro lime rice and grilled asparagus. 23

GLASS: # 106 DeLoach Vineyards Heritage RSV Pinot Noir 2019 St. Helena AVA, California \$7  
BOTTLE: # 625 Boen Pinot Noir 2019 Santa Barbara-Sonoma-Monterey Counties, Sonoma, California \$48

### **Circle L Beef Short Ribs\***

Braised beef short ribs with mushroom au jus. Served with cheddar grits and roasted rainbow carrots. 28

GLASS: #114 Seghesio Sonoma Zinfandel 2019 Sonoma County AVA, California \$11  
BOTTLE: # 647 Turley Old Vines Zinfandel 2018 Napa Valley AVA, California \$65

**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

### **Tiramisu Cheesecake**

6

Executive Chef Samuel Peterman  
Executive Sous Chef Kyle Zeigler

Week of Wednesday.  
September 21st– September  
27th, 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