

# WEEKLY CHEFS TABLE

## APPETIZERS

### Pork Quesadilla Tacos

Smoky pulled pork, Monterey jack and cheddar cheese, diced onion and cilantro. Served with au jus for dipping. 13

### Greek Hummus

Roasted red pepper hummus topped with kalamata olives, feta, tomatoes, cucumbers and chopped parsley. Served with pita bread. 12

## SALADS

### Apple Almond Crunch Salad

Mixed greens, sliced almond, feta, chopped apple, red onion and raisins. Served with strawberry vinaigrette. 13

## ENTRÉES

Check out our Wine Pairing Suggestions

### Pasta Alla Vodka\*

Penne pasta with garlic, red pepper flakes, house red sauce, heavy cream and vodka. Topped with shaved parmesan and fresh basil. 19

GLASS: #108 Antinori Peppoli Chianti Classico 2018 Chianti Classico DOCG, Tuscany, Italy \$14  
BOTTLE: # 496 Camigliano Brunello do Montalcino 2014 Brunello di Montalcino DOCG, Tuscany, Italy \$60

### Ruby Red Trout\*

Pan seared Ruby Red Trout topped with chimichurri. Served with lemon orzo and grilled asparagus. 28

GLASS: # 115 Jules Taylor Sauvignon Blanc 2021 Marlborough, New Zealand \$11  
BOTTLE: #254 Kim Crawford Sauvignon Blanc 2021 Marlborough, New Zealand 44

### Duck\*

Duck breast served with horseradish mashed potatoes and citrus carrots. 34

GLASS: #124 Markham Napa Valley Merlot 2018 Napa Valley AVA, California \$12  
BOTTLE: #120 Stags Leap Napa Valley Merlot 2018 Napa Valley AVA, California \$58

**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

### Pumpkin Crème Brulee

7

Executive Chef Samuel Peterman  
Executive Sous Chef Kyle Zeigler

Week of Wednesday.  
September 28th– October 4th,  
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 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

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

## 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*