

WEEKLY CHEFS TABLE

APPETIZERS

LOBSTER BISQUE

Lobster, crema, chives and crouton.

11

SAUSAGE STUFFED MUSHROOMS

Large mushroom caps stuffed with sausage and cheese with marinara.

12

SALADS

STRAWBERRY WALNUT

Spinach, strawberries, walnuts, shaved red onion and goat cheese. Served with strawberry vinaigrette.

12

ROASTED BEET SALAD

Roasted red and yellow beets, walnuts, frisee, goat cheese and balsamic reduction.

13

ENTRÉES

CIRCLE L FILET*

7oz Circle L filet, parsnip puree, and roasted carrots.

35

Glass Pairing: #129 Austin Hope Cabernet Sauvignon 2018 Paso Robles AVA California \$15

Bottle Pairing: Bin #523 Domaine Jean Fournier Les Longeroies Marsannay 2013 AOC, Cote De Nuits, Burgundy, France \$71

DUCK CONFIT

Confit of duck leg, pan jus, fried potatoes and green beans.

27

Glass Pairing: #116 Ferrari-Carrano Merlot, Sonoma, CA \$12

Bottle Pairing: Bin #472 Chateau Fleur Cardinale 2011 St. Emilion AOC, France (WS:90-Best from 2015) \$99

POLISH SAUSAGE AND PIEROGIES

Kielbasa, potato pierogies, sauteed onions, sour cream and chives.

21

Glass Pairing: #109 Charles Smith Kung Fu Girl Riesling 2018 Columbia Valley AVA, Washington \$10

Bottle Pairing: #122 Dr. Loosen Blue Slate Riesling Kabinett 2018 Mosel, Germany \$48

RED PEPPER AND PORTOBELLO RAVIOLI

Pasta pillows stuffed with roasted red pepper and portobello mushrooms, spinach and parmesan cream sauce.

19

Glass Pairing: #111 Ponzi Tavola Pinot Noir, Willamette Valley, OR \$14

Bottle Pairing: Bin #356 Elouan Pinot Noir 2017 Willamette Valley AVA, Oregon- Best From 2019 \$44

WINE OF THE MONTH: ANDERSON'S CONN VALLEY ROSE NAPA VALLEY AVA CALIFORNIA \$44

FEAUTURING OUR CRAFTED NEBULAR NEGRONI BIANCO

DESSERT

PUMPKIN CHEESECAKE

7

MAIN MENU

APPETIZERS

CALAMARI

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

13

TEMPURA SHRIMP

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

13

SHRIMP COCKTAIL

Jumbo shrimp served with house made cocktail sauce and crackers.

13

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc.

Half pound 9 Full pound 14

ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, Prosciutto, Capicola, fig jam, and crostinis.

19

ENTRÉE SALADS

HOUSE SALAD

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

7

TRADITIONAL CAESAR SALAD

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

9 (Add anchovies 1)

THE WEDGE

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

9

Add Marinated Chicken Breast (6 oz) \$5

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

Add Pan Seared Salmon* (4 oz) \$9

DRESSINGS

HOUSE PARMESAN PEPPERCORN**

BALSAMIC VINAIGRETTE

ITALIAN ~ STRAWBERRY VINAIGRETTE**

BUTTERMILK RANCH** ~ HONEY MUSTARD**

THOUSAND ISLAND ~ WHITE FRENCH**

SWEET AND SOUR ~ FAT FREE ITALIAN

FAT FREE RANCH ~ OIL AND VINEGAR

HOUSE MADE BLEU CHEESE**

**Identifies House Recipe

ALA CARTE SIDES

Lobster Mac n Cheese	7
Truffle Mashed Potatoes	5
Mashed Potatoes	3
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
Creamed Spinach	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.

FLAT IRON*

Flavorful, juicy, well-marbled steak
8 oz cut 19

CIRCLE L FILET MIGNON*

The most tender cut of beef
6 oz cut 29 10 oz cut 38

CIRCLE L STRIP STEAK*

Prime cut strip steak from the Circle L Farm. Dry aged 30 days
12 oz 37

THE RANCH HAND*

Boneless Ribeye
16 oz 35

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.
22 oz Bone-in Ribeye - 41
48 oz Bone-in Ribeye - 66

Please allow additional prep time for bone in ribeye as they are hand cut to order.

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	12
Add Jumbo Scallops*	12
Add 6oz Lobster Tail	19
Oscar Style	10
Au Poivre	4
Béarnaise	4
Blackened N' Bleu Cheese	5
Sautéed Mushrooms & Onions	5
Sautéed Mushrooms	3
Sautéed Onions	3
Poached Mushrooms	6
Circle L 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.

ENTREES

Add a house salad for \$4 or Caesar salad for \$5.

SPINACH PARMESAN CHICKEN

Airline 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 chevre.

16

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.

20

COLLOSAL COLD WATER LOBSTER TAIL

One pound Canadian, cold water lobster tail broiled with drawn butter.

Market Price