

WEEKLY CHEFS TABLE

APPETIZERS

Red Pepper Hummus Crudité Platter

Red pepper hummus topped with roasted red peppers. Served with pita bread, broccoli, carrots and cucumbers. 13

Cajun Shrimp Tacos*

Cajun seasoned shrimp, cooked in garlic butter. Topped with pineapple slaw and sriracha. 15

SALADS

Creamy Italian Salad

Mixed greens, banana peppers, grape tomatoes, red onions, cucumbers, shaved parmesan and croutons. Served with creamy Italian dressing.

Half - 7; Full - 13

ENTRÉES

Check out our Wine Pairing Suggestions

Caribbean Red Snapper*

Pan seared Caribbean red snapper, polenta, grilled asparagus, roasted tomato & red pepper puree, lemon-dill sauce and herb oil. 37

GLASS: #115 Jules Taylor Sauvignon Blanc 2021 Marlborough, New Zealand

BOTTLE: #275 Serge Laporte Sancerre Les Boursicotes 2020 Sancerre AOC, Loire Valley, France \$54

Duck Breast with Cranberry Maple Sauce*

Pan seared duck breast topped with cranberry-maple sauce. Served with roasted red skin potatoes and Brussel sprouts cooked in garlic and white wine. 41

GLASS: #111 Ponzi Tavola Pinot Noir 2021 Willamette Valley AVA, Oregon

BOTTLE: #455 Escarpment Pinot Noir 2017 Martinborough, New Zealand \$72

Oscar Style Bone-In Filet Mignon*

Bone-in filet mignon topped with bearnaise and lump crab. Served with truffle mashed potatoes and haricot vert. 58

GLASS: #523 Louis Latour Marsannay Rouge 2018 Marsannay AOC, Cote De Nuits, Burgundy, France

BOTTLE: #426 Dusky Goose Rambeaux Pinot Noir 2020 Willamette Valley AVA, Oregon \$75

WINE FLIGHT #10 HIGH ROLLER TOUR Rombauer Chardonnay/ Materra right Bank/ Caymus Cabernet

WINE OF THE MONTH

RED: # 377 Willowbrook Pinot Noir 2019 Russian River Valley AVA, California \$45

WHITE: #255 Catena Zapata White Clay 2021 Mendoza, Argentina (Semillon/Chenin Blanc) \$49

DESSERT

Baklava with Vanilla Ice Cream and Caramel Drizzle

7

Executive Chef Samuel S. Peterman

Week of November 8th – November
14th, 2023

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

MAIN MENU

APPETIZERS

GALAXY CRAB CAKE

House made 5oz crab cake, breaded in panko. Served on a bed of arugula topped with spicy remoulade 19

FRENCH ONION SOUP

House made French Onion soup with Gruyere cheese 10

CALAMARI

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

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

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

ENTRÉES

Add a house salad for \$5 or Caesar salad for \$6.

MAPLE APPLE TOMAHAWK PORKCHOP

Grilled 12oz tomahawk pork chop, topped with maple apple chutney. Served with mashed potatoes and green beans. 33

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

STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$5 or Caesar salad for \$6.

FILET MIGNON*

6 oz. 38 10 oz. 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

BONE-IN RIBEYE STEAK*

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

Thick Cut Top Sirloin*

8 oz. 23

SURF & TURF*

6 oz. 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

*Jumbo Grilled Shrimp 13 ~ Petite Lobster Tail Mkt
1 lb. Snow Crab Legs (2 clusters) 22 ~ Oscar Style 14
Au Poivre 6 ~ Bearnaise 4 ~ Demi 5
Blackened N' Bleu Cheese 6 ~ Sautéed Mushrooms 4
Sautéed Onions 4 ~ Poached Mushrooms 7*

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

LOBSTER MAC AND CHEESE

Penna pasta, chunks of lobster in a creamy gruyere sauce, toasted Italian breadcrumbs and fresh parsley. 32

SEA BASS

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

ALA 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

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.