

WEEKLY CHEFS TABLE

APPETIZERS

Drunken Mussels

Mussels cooked in chorizo, herb butter and beer and served with crostini. 15

Chicken Alfredo Flatbread with Candied Bacon

Grilled chicken, hickory smoked candied bacon, red peppers, house made alfredo sauce, mozzarella and provolone. Topped with green onions. 17

SALADS

Green Goddess

Mixed greens, red radish, sunflower seeds, grape tomatoes, cucumbers, avocado, red onions and scallions. Served with house made Green Goddess dressing. 14

ENTRÉES

Check out our Wine Pairing Suggestions

Butternut Squash Ravioli with Brown Butter Sage Sauce

Topped with crumbled toasted walnuts, parmesan cheese and fresh cracked black pepper. 24

GLASS: # 119 Rombauer Chardonnay 2021 Carneros AVA, Napa Valley, California \$17

BOTTLE: # 237 Ferrari-Carano Napa Valley Carneros Reserve Chardonnay 2018 Napa Valley AVA, California \$60

Grilled Tuna Steak with Fried Polenta*

Served with roasted red pepper sauce, lemon dill crema and pan fried asparagus. 29

GLASS: #115 Jules Taylor Sauvignon Blanc, 2021 Marlborough, New Zealand \$11

BOTTLE: #278 Dog Point Sauvignon Blanc, 2021 Marlborough, New Zealand \$59

Bourbon Marinated Strip Steak*

14oz New York strip steak marinated in a brown sugar & bourbon mix, grilled and topped with black garlic compound butter. Served with horseradish chive whipped potatoes and haricot vert. 46

GLASS: # 105 Aguaribay Malbec 2019 Mendoza, Argentina \$10

BOTTLE: # 591 Catena Zapata Alta Malbec 2018 Mendoza, Argentina \$88

WINE OF THE MONTH: # 631 Orin Swift Machete 2015 California AVA (Petite Sirah/Syrah)

FEATURE COCKTAIL: Red Sangria (Plums, Berries, Pomegranates and Red wine.)

DESSERT

Sticky Toffee Bundt Cake w/Vanilla Gelato

8

*Executive Chef Samuel Peterman
Executive Sous Chef Kyle Zeigler
Sous Chef Christian Van Dijk*

*Week of Wednesday.
November 16th–November
22nd, 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*