

# WEEKLY CHEFS TABLE

## APPETIZERS

### PUB CHIPS

Bleu Cheese, Bacon, Scallions, Balsamic glaze  
13

### CHICKEN SATAY (5)

Marinated Chicken, Black Plum-Chili Sauce, Scallions, Sesame Seeds  
10

## SALADS

### POMERGRANATE & PUMPKIN SEED SALAD

Arugula-Spinach Blend, Pickled Onions, Feta, White Balsamic Dressing  
12

## ENTRÉES

Check out our Wine Pairing Suggestions

### 42 DAY DRY AGED RIBEYE\*

24 oz Circle L bone-in ribeye, dry aged 42 days, Baked Potato, Veg Du Jour 59

GLASS: #436 Chateau Monbousquet, St. Emilion, Bordeaux, France 2016 \$31

BOTTLE: #499 Frank Family Cabernet 2016 Napa Valley AVA, California \$86

FLIGHT #6 I Love California Cabs Tour: Galaxy Cab/ Austin Hope, Paso Robles/ Faust Cabernet, Napa Valley

### WALNUT CHICKEN

Mashed potatoes, Veg Du Jour, Pear Chutney, Bleu Cheese Fondue 24

GLASS: #111 Ponzi Tavola Pinot Noir 2017 Willamette Valley AVA, Oregon \$14

BOTTLE: #460 Cristom Mt. Jefferson Pinot Noir 2018 Willamette Valley AVA, Oregon \$69

### LINGUINI AND CLAMS

Little Neck Clams, Citrus Beurre Blanc, Fancy Mushrooms 26

GLASS: #119 Rombauer Chardonnay 2019 Carneros AVA, Napa Valley, California \$17

BOTTLE: #277 Chateau de la Cree Les Tourelles Premier Cru Chardonnay 2017 Montagny, Burgundy, France \$62

**WINE OF THE MONTH:** #118 Planet Oregon Pinot Noir, Willamette Valley, OR, 2019. - \$40

FEATURE COCKTAIL: PERSIMMON OLD FASHIONED

## DESSERT

### PEAR & PLUM TART

Powered Sugar, Whipped Cream  
7

# MAIN MENU

## APPETIZERS

### CALAMARI

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

16

### TEMPURA SHRIMP

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

13

### COLASSAL SHRIMP COCKTAIL

Jumbo 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

### MAKERS MARK MEATBALLS

House recipe Circle L Beef and Pork meatballs, tossed in a Makers Mark glaze.

12

### ARTISAN CHEESE and CHARCUTERIE

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

23

## SALADS

### HOUSE SALAD

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

Half 4 Full 8

### TRADITIONAL CAESAR SALAD

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

Half 5 Full 9 (Add anchovies \$1)

### ROASTED BEET

Roasted red and yellow beets, arugula, candied pecans, goat cheese and balsamic glaze.

13

### THE WEDGE

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

10

Add Marinated Chicken Breast (7 oz) 6

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

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

HOUSE MADE BLEU CHEESE\*\*

\*\*Identifies House Recipe

## ALA CARTE SIDES

Truffle Mashed Potatoes	5
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
Creamed Spinach	5
Roasted Brussel Sprouts	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\*

8 oz. 21

### CIRCLE L FILET MIGNON\*

6 oz. 33 10 oz. 41

### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Ranch.

Dry aged 30 days

14 oz. 38

### THE RANCH HAND\*

Boneless Ribeye

16 oz. 36

### 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 - 49

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

### SURF & TURF\*

6 ounce Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.

Petite Lobster Tail 51 Jumbo Grilled Shrimp 42

### ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
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
Makers Mark 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.

## ENTRÉES

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.

17

## 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 and creamy herb risotto.

38

### COLOSSAL COLD WATER LOBSTER TAIL

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

Market Price