

WEEKLY CHEFS TABLE

APPETIZERS

CRAB RAVIOLI

Crab stuffed pasta pillows, fresh herbs, and parmesan cream sauce.

13

DUCK FLATBREAD

Crisp flatbread, fig jam, duck confit, caramelized onion, arugula, goat cheese and balsamic glaze.

14

SALADS

MANDARIN ORANGE

Spinach, arugula, mandarin oranges, red onion, goat cheese, sunflower seeds and orange vinaigrette.

Half 7 Full 13

ENTRÉES

Check out our Wine Pairing Suggestions

TENDERLOIN TRIO*

Broiled tenderloin medallions, black and blue, Oscar, and chimichurri. Creamed mushroom pot pie and au gratin potatoes. 47

Glass : #105 Aguaribay Malbec 2016 Mendoza, Argentina \$10

Bottle: #548 Mendel Malbec 2017 Mendoza, Argentina \$52

WINE FLIGHT #HIGH ROLLER TOUR: Rombauer Chardonnay/ Chateau Gloria St Julien, Bordeaux 2015/ Caymus Cabernet, Napa Valley

JERK PORK CHOP

16oz tomahawk pork chop, grilled asparagus, rice pilaf and pineapple relish. 27

Glass: #112 Frisk "Prickly" Riesling 2019 Victoria, Australia \$8

Bottle: #263 Max Ferd Richter Brauneberg Juffer Sonnenuhr Riesling Spatlese 2017, Mosel, Germany \$52

TRUFFLE TORTELLINI

Tri-color cheese stuffed tortellini, spinach, wild mushrooms, tomatoes and truffle cream sauce. 21

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

Bottle: #356 Elouan Pinot Noir 2018 Willamette Valley, AVA Oregon \$44

SEA BASS

Pan seared seabass, asparagus, smashed Yukon gold potatoes, and chimichurri. 34

Glass: #106 DeLoach Vineyards Heritage RSV Pinot Noir 2017 St. Helena AVA, California \$7

Bottle: #107 The Royal Old Vines Steen Chenin Blanc 2017, Western cape, South Africa \$28

SURF AND TURF*

Two 4oz. Filet Medallions, mashed potatoes, green beans, 6oz. Lobster tail and served with a side salad . 39

Glass : #377 Rombauer Merlot 2018 Carneros AVA, Napa Valley, California \$19.50

Bottle: #587 Monticello Vineyards Merlot 2013 Napa Valley, California \$63

FLIGHT #11 HIGH ROLLER TOUR: Lewis Chardonnay Russian River, Sonoma/ Rombauer Merlot, Napa Valley/ Caymus Cabernet, Napa Valley. \$36

WINE OF THE MONTH: #538 McPrice Myers "Bull by the Horns" Cabernet Sauvignon 2018 Paso Robles AVA, California \$46

Spanish Red Sangria: Glass \$8

TRY OUR CRAFTED PANETARY PALOMA

DESSERT

CHOCOLATE PEANUT BUTTER TORTE

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
14 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