

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

Executive Chef: Jonathon K. Martin

*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 \$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

July 2020

WEEKLY CHEFS TABLE

APPETIZERS

PULLED PORK FLATBREAD

Pulled pork, BBQ sauce, red onion, roasted hatch chile, cilantro, mozzarella cheese.

13

CRAB RAVIOLI

Crab stuffed pasta pillows, chive and roasted corn cream, and parmesan cheese.

13

SALADS

SEAFOOD COBB

Chopped lettuce, crab, shrimp, diced tomato, diced egg, blue cheese crumbles and avocado.

15

STRAWBERRY WALNUT

Baby spinach, strawberries, walnuts, red onions, feta cheese and strawberry vinaigrette.

12

ENTRÉES

STEAK AND SCALLOPS*

6 oz filet, jumbo scallops, cheesy potatoes, and asparagus.

39

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

#126 Alexander Valley Chardonnay 2018 AVA, California \$10

Bottle Pairing: Bin #599 Louis Martini Napa Cabernet 2016 Napa Valley AVA, California \$70

BACON WRAPPED CHICKEN BREAST

Chicken breast stuffed with mozzarella cheese and asparagus, wrapped in bacon. Served with roasted red skin potatoes and broccoli.

23

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

Bottle Pairing: #653 Loveblock Pinot Noir 2018 Central Otago, New Zealand \$62

CHIPOTLE SHRIMP LINGUNI

Shrimp, roasted hatch chile, chipotle cream, spinach and parmesan cheese.

23

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

Bottle Pairing: Bin # 276 Honoro Vera Rose 2019 Spain \$32

BOURBON PEACH PORK CHOPS

Boneless pork chops, pan seared and topped with bourbon glazed peaches. Served with roasted redskin potatoes and broccoli.

23

Glass Pairing: #103 La Caliera, Borgo Maragliano, Italy \$9

#124 Rubus Corbieres Vin-Gris Rose 2019 France \$9

Bottle Pairing: Bin # 222 La Cana Albarino 2017 Rias Baixas DO, Spain \$60

Try our new Crafted Homemade "Peach Old Fashion Continuum"

DESSERT

FRENCH SILK TRIFLE

7