

## 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

### 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*

### 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, cured meats,  
fig jam, olives, 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 \$2)*

### 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 Sirloin Steak \*(7 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

CREAMY BLEU CHEESE

## STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$4 or Caesar salad for \$5.

### SIRLOIN STEAK\*

7 oz. 22

### CIRCLE L FILET MIGNON\*

6 oz. 33 10 oz. 41

### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Ranch.

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

### SURF & TURF\*

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

Petite Lobster Tail 58 Jumbo Grilled Shrimp 42

### ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Béarnaise	4
Demi	2
Blackened N' Bleu Cheese	5
Sautéed Mushrooms	3
Sautéed Onions	3
Poached Mushrooms	6

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.

### BLACK AND BLUE PASTA

Circle L Ranch beef tips, caramelized onions, mushrooms, spinach, penne pasta and gorgonzola cream sauce.

22

### SPINACH PARMESAN CHICKEN

All natural 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 shaved parmesan.

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, sauteed spinach, lemon beurre blanc and creamy herb risotto.

38

### 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.