

## *Sports Bar Week Features*

### **Tavern Cheese Spread**

cheddar blended with horseradish, Worcestershire & port, ritz crackers 10

### **Chicken Salad Croissant**

Cranberry-walnut chicken salad, lettuce, tomato 15

### **Smoked Salmon Croissant**

Sliced smoked salmon, arugula, capers, red onion, lemony ricotta spread 17

### **Poutine**

Circle L Ranch chili braised beef, house cut fries, cheese curds, scallions, garlic jus, parmesan 12

## *Circle L Steakhouse and Wine Room Weekly Chefs Table*

### *Appetizers*

#### **Ceviche**

Shrimp, avocado, cucumber, red onion, cilantro, lime gastrique 16

#### **Shishito Peppers**

Blistered shishito peppers, buratta cheese, olives, roasted tomatoes, parmesan, fennel pollen, lemon oil, vincotto 14

#### **Seared Beef Tenderloin Tips**

Spring harvest vegetables - favas, peas, ramps, morel mushrooms, shaved summer truffle, garlic jus 19

#### **Ricotta Dip**

Whipped ricotta, hot honey, pistachios, lemon oil, mint, grilled pita 13

### *Entrées*

#### **Try our Wine Pairing Suggestions**

#### **Blackened Carolina Redfish**

Shagbark Mill cheddar grits, fiddleheads, ramps, peas & roasted tomatoes, sun dried tomato pesto cream 34

GLASS: #115 Jules Taylor Sauvignon Blanc 2022 Marlborough, New Zealand \$11

BOTTLE: #240 Tres Palacios Sauvignon Blanc 2023 Maipo Valley, Chile \$34

#### **Three Cheese Ravioli**

Morel mushrooms, ramps, garlic jus, parmesan, shaved summer truffle 36

GLASS: #123 Tiefenbrunner Pinot Grigio 2022 Vigneti delle Dolomiti IGT, Italy \$11

BOTTLE: # 243 Santa Margherita Pinot Grigio 2021 Alto Adige DOC, Italy \$52

#### **Grilled American Lamb Sirloin**

Israeli couscous, favas, peas & morel mushrooms, tahini, mint, lemon oil, fennel pollen, shaved summer truffle 42

GLASS: # 639 Mollydooker The Boxer Shiraz 2021 South Australia \$15

BOTTLE: #516 Mollydooker Two Left Feet 2020 South Australia \$62

#### **Grilled Beef Tenderloin Medallions**

Golden beet risotto, blistered shishitos, smoky blue cheese, red wine jus 39

GLASS# 327 Bodegas Olarra Cero Anon Gran Reserva Rioja 2015 Rioja, Spain \$

BOTTLE # 507 Aster "Finca El Otero" Ribera de Duero 2014 Ribera Del Duero DO, Spain 100% Tinta del Pais -\$84

#### **Grilled Wild Boar Duo**

Wild Texas boar loin medallion & tenderloin, fingerling potato – tasso hash, BBQ spiced heirloom carrots, pickled green strawberries, garlic jus, vincotto 39

GLASS:#108 Antinori Peppoli Chianti Classico 2020 Chianti Classico DOCG, Tuscany, Italy \$14

BOTTLE:# 527 IL Molino Do Grace Chianti II Classico Margone Gran Selezione 2015 Chianti Classico DOCG, Tuscany, Italy \$75

#### **Wine of the Month**

WHITE: #235 Carol Shelton Coquille Blanc 2021 Pao Robles AVA, California \$60

RED: #340 Square Nail Red Blend 2016 Napa Valley AVA, California (56% Malbec/Petite Verdot) \$80

### *Dessert*

**Pecan Cake with caramel drizzle 8**

**Table Bread Service...** *Italian bread, multigrain bread, whipped butter, olive oil, balsamic glaze and Italian herbs \$5*

# MAIN MENU

## APPETIZERS

### GALAXY CRAB CAKE

House made 5oz crab cake, breaded in panko. Served on a bed of arugula topped with spicy remoulade 19

### FRENCH ONION SOUP

House made French Onion soup with Gruyere cheese 10

### CALAMARI

Crispy fried in seasoned flour. Served traditional Or Thai style. 18

### 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* 15

### ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, cured meats, fig jam, olives, and crostini. 19

### ROASTED BRUSSELS SPROUTS WITH MAPLE CHILI GLAZE

Oven roasted brussels sprouts tossed in a maple-chili glaze. Served with Melba toast and garlic-herb triple cream cheese. 13

## 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 bleu cheese, and balsamic glaze. 22

### 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 ~ MANGO

**Add Marinated 6oz Chicken Breast 7**

**Add Grilled 8oz Top Sirloin Steak\* 16**

**Add Pan Seared 7oz Salmon\* 14**

## ENTRÉES

Add a house salad for \$5 or Caesar salad for \$6.

### MAPLE APPLE TOMAHAWK PORKCHOP

Grilled 12oz tomahawk pork chop, topped with maple apple chutney. Served with mashed potatoes and green beans. 33

### 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, and 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

Table Bread Service \$5

## STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$5 or Caesar salad for \$6.

### FILET MIGNON\*

6 oz. 38 10 oz. 49



### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Ranch. Aged 30 days 14 oz. 42

### THE RANCH HAND\*

Certified Angus Beef Boneless Ribeye 16 oz. 46



### BONE-IN RIBEYE STEAK\*

24 oz. Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Served with cowboy potatoes and broccoli. 60

### THICK CUT TOP SIRLOIN\*

8 oz. 23

### SURF & TURF\*

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

*Petite Lobster Tail 63 Jumbo Grilled Shrimp 51*

## ENHANCE YOUR STEAK

*Jumbo Grilled Shrimp 13 ~ Petite Lobster Tail Mkt  
1 lb. Snow Crab Legs ( 2 clusters) 22 ~ Oscar Style 14  
Au Poivre 6 ~ Bearnaise 4 ~ Demi 5  
Blackened N' Bleu Cheese 6 ~ Sautéed Mushrooms 4  
Sautéed Onions 4 ~ Poached Mushrooms 7*

## 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

### LOBSTER MAC AND CHEESE

Penna pasta, chunks of lobster in a creamy gruyere sauce, toasted Italian breadcrumbs and fresh parsley. 32

### SEA BASS

Pan seared sea bass with a lemon garlic butter sauce. Served with creamy roasted tomato risotto and balsamic glazed asparagus. 42

## ALA CARTE SIDES

Mashed Potatoes	4
Cowboy Potatoes	5
Roasted Redskin Potatoes	3.5
Scalloped Potatoes	4
Rice Pilaf	3.5
Baked Potato	4.5
Green Beans	4.5
Broccoli	4
Asparagus	5
Roasted Brussels Sprouts	5

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.