

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

Grilled Kauai Prawns

Grilled head on Hawaiian prawns, seaweed salad, sea beans, old bay butter, scallions 18

Patriot Oysters

on the half shell, firm, medium brine, umami, mineral finish, East Dennis, MA 6 for 19, 12 for 37
with cocktail sauce, mignonette, sea beans & lemon

Salad

Buratta Cheese & Heirloom Tomatoes

creamy buratta, heirloom tomatoes, sea beans, parmesan cheese, truffle honey, lemon oil, vincotto 16

Entrées

Try our Wine Pairing Suggestions

Seared Hawaiian Ahi Tuna

black rice, morel mushrooms, ramps, mango – peppadew salsa, coconut – curry broth, scallions 39

GLASS: #270 Lucien Albrecht Gewurztraminer Reserve 2020 Alsace, France \$11.50

BOTTLE: #263 Max Ferd Richter Brauneberg Juffer Sonnenuhr Riesling Spatlese 2014 Brauneberg Juffer Sonnenuhr, Mosel, Germany \$56

Grilled Miso Glazed Hawaiian Ono

roasted fingerling potatoes with sea beans & cipollini onions, Cleveland kimchi, Spring pea puree, pea shoots, toasted macadamia, truffle honey 38

GLASS: #1002 Domaine Chandon Brut California \$16

BOTTLE: #227 Ravines Dry Riesling 2019 Finger Lakes AVA, New York \$43

Grilled Beef Tenderloin Medallions

roasted bone marrow, golden beet risotto, blistered shishitos, smoky blue cheese, red wine jus 45

GLASS# 327 Bodegas Olarra Cero Anon Gran Reserva Rioja 2015 Rioja, Spain \$13

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

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

Cake in a Jar chocolate cake, sweet ricotta, pistachios, hot honey in a mason jar 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.