

## *Sports Bar Week Features*

### **Chilled Peel & Eat Cajun Spiced Shrimp**

Cocktail, remoulade & lemon ½# 14

### **Tavern Cheese Spread**

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

### **Chicken Salad Croissant**

Cranberry-walnut chicken salad, lettuce, tomato 15

### **Beef Stroganoff**

Circle L Ranch chuck roast, demi, wild mushrooms, onions, sour cream over herbed pappardelle pasta 18

### **Chesapeake Bay Blue Catfish**

Blackened catfish filet, shagbark mill cheddar grits, southern style green beans, scallions, tasso gravy 22

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

### *Appetizers*

#### **Poutine**

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

#### **Shishito Peppers**

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

#### **Thai Spiced Duck Meatballs**

Coconut – curry broth, scallions 15

#### **Ricotta Dip**

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

### *Entrées*

Check out our **Wine Pairing Suggestions**

#### **Grilled Carolina Corvina**

Grilled corvina filet, squid ink linguine with Spring peas, lemon oil & parmesan, roasted tomatoes, salmoriglio 34

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

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

#### **Pan Roasted Jidori Chicken**

Jidori airline breast, loaded mashers, fiddleheads & Spring peas, garlic jus, fennel pollen, vincotto 33

GLASS: #111 Ponzi Tavola Pinot Noir 2021 Willamette Valley AVA, Oregon \$15

BOTTLE: # 648 Brutocao Quardriga Red Blend 2019 Hopland Ranches, Mendocino, California \$52

#### **Grilled Duck Breast**

Shagbark Mill cheddar grits, favas & wild mushrooms, cherry – port wine jus 32

GLASS: #421 Materra Right Bank Merlot Blend 2021 Napa Valley AVA, California \$19

BOTTLE: #328 Orin Swift Eight Years in the Desert (Zinfandel Blend) 2022 Napa Valley AVA, California (Zinfandel/Syrah/Petite Sirah/Grenache) \$76

#### **Grilled Dry Aged Bone in NY Strip (18oz)**

Wild mushroom farro, broccolini, roasted cipollini, roasted tomatoes, smokey blue cheese, red wine jus, vincotto 65

GLASS# 642 Hall Cabernet Sauvignon 2019 Napa Valley AVA, California \$18

BOTTLE # 102 Stag's Leap Petite Sirah 2019 Napa Valley AVA, California (WS:90 - Best 2023-2030) \$72

#### **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*

Fried Wonton Oreos with a espresso chocolate drizzle and powder sugar. 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.