

WEEKLY CHEFS TABLE

APPETIZERS

OXTAIL TOSTADAS (3)

Braised Oxtail, Corn Tostadas, Pickled Onions, Chipotle Crema, Queso Blanco, Micro Cilantro
14

GYRO PIEROGIES (3)

Tzatziki Sauce, Caramelized Onions, Roasted Red Peppers, Scallions
12

SALADS

KALE & CASHEW

Rainbow Baby Kale, Red Peppers, Carrots, Red Cabbage, Edamame, Scallions, Green Beans, Cashews, Wonton Crumble, Sesame Ginger Dressing
12

ENTRÉES

Check out our Wine Pairing Suggestions

42 DAY DRY AGED RIBEYE*

24 oz Circle L bone-in ribeye, dry aged 42 days, Cowboy Potatoes, Veg Du Jour 59

GLASS: #131 Substance Cabernet sauvignon 2017 Columbia Valley AVA, Washington \$11
BOTTLE: #621 Slo Down Love Hammer Cabernet Sauvignon 2015 2015 Napa Valley, Cal \$94
FLIGHT #6 I Love California Cabs Tour: Galaxy Cab/ Austin Hope, Paso Robles/ Faust Cabernet, Napa Valley

SHRIMP DIABLO

Grilled Colossal Shrimp, 3 Pepper-Corn Salsa, Quinoa-Rice, Squash, Cilantro, Lime 26

GLASS: #122 Dr. Loosen Blue Slate Kabinnet, Germany \$12
BOTTLE: #248 Gessinger Zeltinger Schlossberg Riesling Kabinett 2014 Mosel, Germany \$44

ROOT VEGETABLES & FORBIDDEN RICE

Roasted Red & Gold Beets, Turnips, Rutabaga, Parsnips, Daikon Radish, Breakfast Radish, Black Rice, Green Garlic Labneh, Lemon Tahini 18

Add Marinated Chicken Breast (7 oz) 6
Add Grilled Flat Iron Steak *(8 oz) 12
Add Pan Seared Salmon* (6 oz) 11

GLASS: #111 Ponzi Tavola Pinot Noir 2017 Willamette Valley AVA, Oregon \$14
BOTTLE: #625 Copper Cane Boen Pinot Noir 2015 St. Helena AVA, California \$58

WINE OF THE MONTH: #118 Planet Oregon Pinot Noir, Willamette Valley, OR, 2019. - \$40

FEATURE COCKTAIL: Pomegranate Moscow Mule

DESSERT

MIXED BERRY CRÈME BRULEE

7

MAIN MENU

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

COLASSAL SHRIMP COCKTAIL

Jumbo 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, Prosciutto, Capicola, fig jam, 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 \$1)

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 Flat Iron Steak *(8 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

HOUSE MADE BLEU CHEESE**

**Identifies House Recipe

ALA CARTE SIDES

Truffle Mashed Potatoes	5
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
Creamed Spinach	5
Roasted Brussel Sprouts	5

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*

8 oz. 21

CIRCLE L FILET MIGNON*

6 oz. 33 10 oz. 41

CIRCLE L STRIP STEAK*

Prime cut strip steak from the Circle L Ranch.

Dry 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

(Please allow additional prep time for bone in ribeye as they are hand cut to order.)

SURF & TURF*

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

Petite Lobster Tail 51 Jumbo Grilled Shrimp 42

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
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
Makers Mark 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.

ENTRÉES

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.

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 and creamy herb risotto.

38

COLOSSAL COLD WATER LOBSTER TAIL

One pound Canadian, cold water lobster tail broiled with drawn butter.

Market Price