

WEEKLY CHEFS TABLE

APPETIZERS

CHEESEBURGER FLATBREAD

Ground beef, burger sauce, cheddar cheese, lettuce, pickles.

12

CRAB RAVIOLI

Crab stuffed pasta pillows, lemon-tarragon cream, and fried leeks.

14

SALADS

STRAWBERRY ALMOND

Baby spinach, strawberries, sliced almonds, feta cheese, shaved red onions and strawberry vinaigrette.

7 half 13 full

ENTRÉES

Check out our Wine Pairing Suggestions

PORTERHOUSE*

24 oz porterhouse, roasted asparagus and au gratin potatoes. 48

Glass : #428 Anderson's Conn Valley Cabernet Sauvignon 2017 Napa Valley AVA, California \$20

Bottle: #363 Orin Swift Palermo Cabernet Sauvignon 2014 Napa Valley AVA, California \$76

PARMESAN CRUSTED WALLEYE

Walleye crusted in parmesan and bread crumbs, pan seared, topped with tomato coulis and served with green beans and rice pilaf. 26

Glass: #123 Tiefenbrunner Pinot Grigio 2018 Vigneti delle Dollimiti IGT, Italy \$11

Bottle: #243 Santa Margherita Pinot Grigio 2017 Alto Edge DOC, Italy \$52

CHICKEN AND BROCCOLI ALFREDO

Fettucine, grilled chicken, broccoli, alfredo sauce and parmesan cheese. 21

Glass: #119 Rombauer Chardonnay 2019 Carneros AVA, Napa Valley, California \$17

Bottle: #262 Au Bon Climat Santa Barbara Historic Vineyards Chardonnay 2015 Santa Yuez Valley AVA, Sandford & Benedict Vineyards, California \$68

PORK SCHNITZEL

Thin pounded pork, breaded and pan seared topped with herb gravy, served with mashed potatoes and green beans. 22

Glass: #115 Jukes Taylor Sauvignon Blanc 2018 Marlborough, New Zealand \$11

Bottle: #107 The Royal Old Vines Steen Chenin Blanc 2017 Western Cape, South Africa \$28

WINE OF THE MONTH: #127 Anderson's Conn Valley Rose, 2019 Napa Valley AVA, California \$36

Spanish Red Sangria: Glass \$8

FEATURING OUR CRAFTED BLACKBERRY LAVANDER SANGRIA

DESSERT

WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE

7

MAIN MENU

APPETIZERS

CALAMARI

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

14

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 - \$3.5

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc.

Half pound 9 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.

19

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)

CAPRESE

Beefsteak tomatoes, Buffalo mozzarella, fresh basil, balsamic reduction.

11

THE WEDGE

Iceberg lettuce, bacon, grape tomatoes, crumbled bleu cheese, red onion, bleu cheese dressing.

10

Add Marinated Chicken Breast (6 oz) 5

Add Grilled Flat Iron Steak *(8 oz) 12

Add Pan Seared Salmon* (4 oz) 9

DRESSINGS

HOUSE PARMESAN PEPPERCORN** ~ BALSAMIC VINAIGRETTE

ITALIAN ~ STRAWBERRY VINAIGRETTE**

BUTTERMILK RANCH** ~ HONEY MUSTARD**

THOUSAND ISLAND ~ WHITE FRENCH** ~ SWEET AND SOUR

FAT FREE ITALIAN ~ FAT FREE RANCH ~ OIL AND VINEGAR

HOUSE MADE BLEU CHEESE**

**Identifies House Recipe

ALA CARTE SIDES

Lobster Mac n Cheese	7
Truffle Mashed Potatoes	5
Mashed Potatoes	3
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. 19

CIRCLE L FILET MIGNON*

6 oz. 31 10 oz. 39

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. 35

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 - 46

(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 49 Jumbo Grilled Shrimp 41

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	12
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.

15

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.

23

COLOSSAL COLD WATER LOBSTER TAIL

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

Market Price