

# WEEKLY CHEFS TABLE

## APPETIZERS

### LOBSTER AND PORTOBELLO RAVIOLI

Pasta pillows stuffed with lobster and portobello, asparagus tips, sliced mushrooms and light cream sauce. 14

### CRAB CAKES

Pan fried crab cakes, bacon and water chestnut chutney and plum drizzle. 15

## SALADS

### SWEET POTATO AND CASHEW

Baby kale, radicchio, Belgian endive, roasted sweet potatoes, cashews, feta cheese, lime-ginger vinaigrette.  
7 half 13 full

## ENTRÉES

Check out our Wine Pairing Suggestions

### 42 DAY DRY AGED RIBEYE\*

24 oz Circle L bone-in ribeye, dry aged 42 days. Au gratin potatoes and grilled asparagus. 59

Glass : #527 Turnbull Cabernet sauvignon 2015 Napa Valley AVA, California \$21

Bottle: #125 Beringer Knights valley Cabernet Sauvignon 2018 Knights Valley AVA, Cal. \$72

FLIGHT #6 I Love California Cabs Tour: Galaxy Cab/ Austin Hope, Paso Robles/ Turnbull Cabernet, Napa Valley

### APPLE WALNUT CHOP

Broiled thick cut double bone pork chop, sweet potato puree, broccoli and apple walnut glaze. 31

Glass: #122 Dr. Loosen Blue Slate Riesling Kabinett 2018 Mosel, Germany \$12

Bottle: #250 Reuscher Haart Riesling Kabinett Mosel Piesporter Goldtropfchen 2014 Piesporter Goldtropfchen, Mosel, Germany \$52

### CHICKEN BACON RANCH

Cheese and spinach stuffed chicken breast over bacon and creamy ranch linguini. 27

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

Bottle: #277 Chateau de la Crees Les Tourelles Premier Cru Chardonnay 2017 Montagny, Burgundy, France \$62

### LEMON DILL POLLOCK

Lemon and dill, backed Alaskan pollock, green beans, rice pilaf and beurre blanc. 24

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

Bottle: #265 Cloudy Bay Sauvignon Blanc 2019 Marlborough, New Zealand \$52

**WINE OF THE MONTH:** #104 Duckhorn Decoy Red Blend, Napa Valley, California \$52

Spanish Red Sangria: Glass \$8

SWEETEST DAY SPECIAL COCKTAIL: BOURBON CREAM CHOCOLATE MARTINI

## DESSERT

### CHOCOLATE CRÈME BRULEE

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