

# WEEKLY CHEFS TABLE

## APPETIZERS

### SAUSAGE STUFFED PEPPERS

Hungarian peppers stuffed with house made Italian Sausage, marinara and mozzarella cheese.

10

### PULLED PORK POTATO SKINS

Potato boats filled with BBQ pulled pork, cheddar cheese, jalapeno, sour cream and BBQ sauce.

11

## SALADS

### CITRUS ENDIVE

Belgian endive, arugula, blood orange and citrus vinaigrette.

11

### STRAWBERRY WALNUT

Baby spinach, candied walnuts, strawberries, shaved red onion, feta cheese and strawberry vinaigrette.

11

## ENTRÉES

Check our Wine Pairing Suggestions

### BONE IN FILET\*

14 oz bone in filet mignon, roasted fingerling potatoes, and asparagus.

45

*Glass* : #482 Chateau Tour Seran, 2009 Medoc AOC, Bordeaux, France \$18

*Bottle* : #365 Chauvenet-Chopin Cotes De Nuits-Villages 2013 AOC, Burgundy, France \$73

### CHICKEN PARMESAN

Breaded chicken breast, pan fried, topped with marinara and mozzarella cheese over fettucine.

21

*Glass* : # 358 Antinori Peppoli Chianti Classico, Tuscany, Italy \$14/ \$56

*Bottle* : #587 Monticello Vineyards Merlot 2013 Napa Valley AVA, California \$70

### PAN SEARED HALIBUT

Pan seared halibut, forbidden rice, asparagus and pickled ginger.

34

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

*Bottle* : #254 Kim Crawford Sauvignon Blanc 2018 Marlborough, New Zealand \$44

### BRAISED BEEF SHORTRIBS

Circle L short ribs, slow braised, served over polenta with roasted carrots and bordelaise.

27

*Glass* : #354 Ancient Peaks Santa Margarita Ranch Zinfandel 2017 Paso Robles AVA, California \$11

*Bottle* : #631 Orin Swift Machete 2015 California AVA (Petite Sirah/Syrah) \$80

#573 Chateau de St-Cosme Cote-Rothie 2014 AOC, Northern Rhone Valley, France \$108

**WINE OF THE MONTH:** ALL ABOUT RED (40% Zin, 33% Merlot, 17% Cab, 10% Sirah) \$36

*Red Sangria Special: Glass \$8*

FEATURING OUR CRAFTED HORCHATA

## DESSERT

### PUMPKIN CHEESECAKE

7

# MAIN MENU

## APPETIZERS

### CALAMARI

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

13

### TEMPURA SHRIMP

Crispy Tempura battered jumbo shrimp, served with sweet soy and chili caramel sauce.

13

### SHRIMP COCKTAIL

Jumbo shrimp served with house made cocktail sauce and crackers.

13

### PRINCE EDWARD ISLAND MUSSELS

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

Half pound 9 Full pound 14

### ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, Prosciutto, Capicola, fig jam, and crostinis.

19

## ENTRÉE SALADS

### HOUSE SALAD

Mixed greens, grape tomatoes, cucumber, carrots, red cabbage, and a blend of mozzarella and provolone cheese.

7

### TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded parmesan cheese, and seasoned croutons, tossed in a Roman Caesar dressing.

9 (Add anchovies 1)

### THE WEDGE

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

9

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

Executive Chef: Jonathon K. Martin

\*Consuming undercooked meat or seafood may increase the risk of foodborne illness.

## 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\*

Flavorful, juicy, well-marbled steak  
8 oz cut 19

### CIRCLE L FILET MIGNON\*

The most tender cut of beef  
6 oz cut 29 10 oz cut 38

### CIRCLE L STRIP STEAK\*

Prime cut strip steak from the Circle L Farm. Dry aged 30 days  
12 oz 37

### 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.  
22 oz Bone-in Ribeye - 41  
48 oz Bone-in Ribeye - 66

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

## ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	12
Add Jumbo Scallops*	12
Add 6oz Lobster Tail	19
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
Circle L 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.

## ENTREES

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.

16

## 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.

20

### COLLOSAL COLD WATER LOBSTER TAIL

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

Market Price

July 2020