

# WEEKLY CHEFS TABLE

## APPETIZERS

### TOMATO BISQUE

House made tomato bisque served with grilled cheese bites. 8

### SCALLOPS

Pans seared scallops with curried parsnip puree and parsnip chips. 15

## SALADS

### PEAR SALAD

Arugula, goat cheese and bosc pears with white balsamic.  
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* : #436 Chateau Monbousquet, St Emilion, Bordeaux France 2016 \$31

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

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

### BOURBON PORK CHOP

Bone-in pan seared pork chop, bourbon glaze, served with mashed potatoes and asparagus. 36

*Glass*: #106 DeLoach Vineyards Heritage Reserve Pinot Noir 2017 St. Helena AVA, California \$7

*Bottle*: #455 Escarpment Pinot Noir 2017 Martinborough, New Zealand \$72

### SEAFOOD LINGUINI

Scallops, shrimp and mussels tossed in a white wine cream sauce served over linguini. 32

*Glass*: #123 Tiefenbrunner Pinot Grigio 2018 Vigneti Delle Dolomiti IGT, Italy \$11

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

FEATURING MINGLE APPLE WOOD COCKTAIL  
MINGLEWOOD APPLE WHISKEY, CINNAMON, AND MULLING SPICED APPLE CIDER

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

Spanish Red Sangria: *Glass* \$8

## DESSERT

### CHOCOLATE 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