

WEEKLY CHEFS TABLE

APPETIZERS

BEET GRAVLAX

Beet cured Norwegian salmon, pickled cucumbers, horseradish sauce and avocado cream.

13

JUMBO SHRIMP WITH AVOCADO SALSA

13

SALADS

HEIRLOOM-BURRATA CAPRESE

Heirloom tomatoes, Burrata cheese, fresh basil, balsamic and olive oil.

13

ENTRÉES

Check out our Wine Pairing Suggestions

BACON BLUE FILET*

10 oz filet mignon, wrapped in bacon, topped with melted blue cheese, roasted asparagus, and potatoes au gratin.

45

Glass : #568 Franciscan Magnificat Meritage 2017 Napa Valley AVA, California (79% Cab, 12% Merlot, 6% Petit Verdot and 3% Malbec) \$22

Bottle: #588 Trinchero Mario's Vineyard Cabernet sauvignon 2012 Napa Valley AVA, California \$65

PAN SEARED HALIBUT

Fresh caught Halibut, pan seared, roasted potatoes, broccolini, haystack sweet potatoes and lemon butter.

38

Glass: #128 Chehalem INOX Chardonnay 2019 Willamette Valley AVA, Oregon \$12

Bottle: #268 Domain Jean Marc Brocard Sainte Claire Chablis 2015 Chablis AOC, Burgundy, France \$47

VOLCANO PORK SHANK

18 oz pork shank, pomme puree, bacon lardons and demi.

27

Glass: #111 Ponzi Tavola Pinot Noir 2017 Willamette Valley, AVA Oregon \$14

Bottle: #356 Elouan Pinot Noir Willamette valley, AVA Oregon \$42

CAULIFLOWER STEAK

Served with cauliflower puree and roasted asparagus.

18

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

Bottle: #130 Alpha Zeta Soave 2017 Veneto \$42

WINE OF THE MONTH: #608 Hook & Ladder Tillerman Red Blend \$43 (Russian River Valley, Cabernet Sauvignon, Cabernet Franc, Merlot Blend)

Spanish Red Sangria: Glass \$8

TRY OUR CRAFTED BLACKBERRY LAVANDER SANGRIA

DESSERT

BANANAS FOSTER

8

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

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
14 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