

# WEEKLY CHEFS TABLE

## APPETIZERS

### BEEF TATAKI

Rare seared beef, sliced thin, soy marinade and ponzu dipping sauce 13

### SHRIMP AND SCALLOPS

Wine poached shrimp and scallops topped with crispy herb topping. 15

## SALADS

### STRAWBERRY WALNUT

Baby spinach, strawberries, walnuts, feta cheese, shaved red onion and strawberry vinaigrette.  
7 half 13 full

## ENTRÉES

Check out our Wine Pairing Suggestions

### CHIMICHURRI FLANK STEAK\*

Circle L flank steak, topped with chimichurri, served with au gratin potatoes and grilled asparagus. 27

*Glass* : #105 Aguaribay Malbec 2016 Mendoza, Argentina \$10

*Bottle*: #548 Mendel Malbec 2017 Mendoza, Argentina \$52

### SALMON ROCKEFELLER

Norwegian salmon, topped with creamy spinach, bacon, parmesan cheese over rice pilaf. 25

*Glass*: #126 Alexander Valley Vineyards Chardonnay 2018 Alexander valley AVA, California \$10

*Bottle*: #252 Clarendelle Blanc 2013 Bordeaux AOC, France \$46

### BACON WRAPPED PORK TENDERLOIN

Pork tenderloin, wrapped in bacon, topped with maple glaze, served over creamy polenta with roasted baby carrots.

25

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

*Bottle*: #460 Cristom Mt. Jefferson Pinot Noir 2018 Willamette Valley AVA, Oregon \$69

### CHICKEN BROCCOLI ALFREDO

Penne pasta, grilled chicken, broccoli, parmesan cheese, fresh herbs and alfredo sauce. 21

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

*Bottle*: #247 Sonoma-Cutrer Russian River Ranches Chardonnay 2016 Sonoma Coast AVA California \$51

**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

### BANANAS FOSTER

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