

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

COLOSSAL SHRIMP COCKTAIL

Colossal 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, cured meats,
fig jam, olives, 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 \$2)

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 Sirloin Steak *(7 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

CREAMY BLEU CHEESE

STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$4 or Caesar salad for \$5.

SIRLOIN STEAK*

7 oz. 22

CIRCLE L FILET MIGNON*

6 oz. 33 10 oz. 41

CIRCLE L STRIP STEAK*

Prime cut strip steak from the Circle L Ranch.

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

SURF & TURF*

6 ounce Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.

Petite Lobster Tail 58 Jumbo Grilled Shrimp 42

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Béarnaise	4
Demi	2
Blackened N' Bleu Cheese	5
Sautéed Mushrooms	3
Sautéed Onions	3
Poached Mushrooms	6

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.

BLACK AND BLUE PASTA

Circle L Ranch beef tips, caramelized onions, mushrooms, spinach, penne pasta and gorgonzola cream sauce.

22

SPINACH PARMESAN CHICKEN

All natural 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 shaved parmesan.

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, sauteed spinach, lemon beurre blanc and creamy herb risotto.

38

ALA CARTE SIDES

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
Roasted Brussel Sprouts	5

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