HOUSE SPECIALTIES

*PRIME RIB
*premium aged angus beef, slowly roasted to perfection, served with baked potato, fresh vegetables and a creamy horseradish on the side *GS Regular Cut (12 oz.) $48 ·CC Cut (16 oz.) $56*

CEDAR PLANKED SALMON
roasted with a maple-soy glaze and served with garlic mashed potatoes and vegetables $35

*RACK OF LAMB
*16 oz. New Zealand lamb roasted to perfection with cracked pepper and garlic, finished with a pinot noir-tarragon reduction, served with wild rice and fresh sautéed vegetables *GS $51*

*LAND & SEA
a porcini crusted medallion of filet mignon tenderloin with a herb butter and (3) jumbo prawns served with wild rice and vegetables $44

FEATURED ENTRÉE

*PORCINI CRUSTED FILET MIGNON
two (4) oz. premium aged all natural angus beef medallions with a fresh herb butter, served with garlic mashed potatoes and fresh vegetables $49

FEATURED SALAD

CHICKEN PAPAYA SALAD
mildly curried chicken salad with cashews, onions, and raisins fill half of a ripe papaya served with fresh fruit and sweet walnut bread $22

ENTRÉES

*Add on: (3) prawns $18

WILD SHRIMP
jumbo prawns sauteed in lemon-garlic butter with capers, Roma tomatoes, parmesan, and bread crumbs; garlic mashed potatoes and vegetables $41

BRAISED SHORT RIBS
*boneless beef short ribs; served with garlic mashed potatoes and fresh vegetables *GS $33*

*NEW YORK STRIP
*12 oz aged all natural Angus beef, black pepper-bourbon sauce served with baked potato, vegetables,; *GS $47*

MEATLOAF AND MASHED POTATOES
our very special recipe with a Dijon shallot gravy; served with garlic mashed potatoes and vegetables $26

BRIE AND PECAN CHICKEN
breast of chicken stuffed with brie and pecans, finished with a pear sage sauce served with a sweet potato with homemade whipped honey butter and vegetables $31

SALADS

HOUSE SALAD
*mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese crumbles *GS $18*
chicken $22·calamari $21·
salmon $24·ahi $24

CAESAR SALAD
crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese $18
chicken $22·calamari $21·
salmon $24·ahi $24

BROWN DERBY COBB SALAD
turkey, tomato, avocado, bacon, egg, bleu cheese, romaine and, lettuce are finely chopped like the original from the Brown Derby restaurant and tossed in a buttermilk vinaigrette GS $22

SEAFOOD SALAD
shrimp, crab and scallops with asparagus, marinated cucumber, artichoke hearts, egg, olives, and tomato over mixed greens with 1000 island on the side GS $31

MARCY'S DIVINE SALAD
*barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, roasted peanuts, BBQ ranch dressing and crisp tortilla strips *GS $22*

SALMON-SPINACH SALAD
roasted salmon over baby spinach with fresh dill, red grapes, bacon, goat cheese, green onion, oranges, jicama, and strawberries tossed with a raspberry vinaigrette dressing GS $29

PLATES

ANGEL HAIR PASTA
fresh basil, roma tomatoes, spinach, mushrooms, blanched garlic, goat cheese, and pine nuts $20

JALAPEÑO JACK PASTA
chicken, peas, corn, bell peppers and penne pasta in a spicy, creamy sauce $20

SEAFOOD FETTUCINI
spinach fettuccini with shrimp, scallops, and tomatoes in a lemon- caper butter sauce, topped with parmesan $30

FISH & CHIPS
light and crispy fish with french fries, cole slaw, and jalapeño tartar sauce $23

STUFFED PORTOBELLO MUSHROOM
*with spinach, polenta, and gorgonzola over a ruby port sauce served with kale and quinoa salad * GS$18*

LOBSTER SPAGHETTINI
Five ounce Australian lobster tail, garlic butter sauce, heirloom tomatoes, fresh basil $43

SANDWICHED

*ANGUS HAMBURGER
charbroiled hand pressed angus beef served with lettuce, tomato, pickles, 1000 island, and french fries
**Add on the following for $3 each:*
avocado, pecan smoked bacon or cheese $18

*GRILLED AHI BURGER
sashimi grade ahi seared rare, on a Brioche bun with jalapeño tartar sauce, tomato, sprouts, and swiss cheese served with caesar salad $25

PRIME RIB FRENCH DIP
sliced prime rib, melted gruyere and sautéed onions on a crusty roll served with creamed horseradish, au jus and french fries $22

SIDES

*CAESAR SIDE SALAD
$9

HOUSE SIDE SALAD
$9

SOUP OF THE DAY
Bowl $10 · Cup $8

GRILLED ASPARAGUS
$8

SAUTÉED MUSHROOMS
$7

FRENCH FRIES
$7

SWEET POTATO FRIES
$7

ONION RINGS
$7

WILD RICE
$7

KALE & QUINOA SALAD
$8

GARLIC MASHED POTATOES
$7

BAKED POTATO
$7

TATER TOTS
$7

A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a DEBIT CARD or CASH
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
*18% Gratuity will be added to parties of eight or more. *GS = gluten sensitive item*

2.5.26