



HOUSE SPECIALTIES

CEDAR PLANKED SALMON

roasted with a maple-soy glaze and served with garlic mashed potatoes and vegetables \$31

*PRIME RIB

premium aged angus beef, slowly roasted to perfection, served with a baked potato, fresh vegetables and a creamy horseradish on the side *GS
Regular Cut \$36 · CC Cut \$39.75

*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 \$39.75

*LAND & SEA

a porcini crusted medallion of filet mignon tenderloin with a herb butter and (3) jumbo prawns served with wild rice and vegetables \$36

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 \$39.75

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 batter bread \$18.75

ENTRÉES

*Add on: (3) prawns \$15, sautéed mushrooms \$5

WILD SHRIMP

jumbo prawns sautéed in lemon-garlic butter with capers, roma tomatoes, parmesan, and bread crumbs; served with garlic mashed potatoes and vegetables \$38.75

BRAISED SHORT RIBS

melt-in-your-mouth boneless beef short ribs; served with garlic mashed potatoes and fresh vegetables *GS \$29.75

*NEW YORK STRIP

aged all natural angus beef with a black pepper-bourbon sauce; served with a baked potato and fresh vegetables *GS \$39

MEATLOAF AND MASHED POTATOES

our very special recipe with a Dijon shallot gravy; served with garlic mashed potatoes and vegetables \$23.75

BRIE AND PECAN CHICKEN

organic 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 \$28

SALADS

HOUSE SALAD

mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese *GS \$16.75
chicken \$20 · calamari \$20 · salmon \$22 · ahi \$22

'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 \$18.75

MARCY'S DIVINE SALAD

barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, spicy peanuts, ranch dressing and crisp tortilla strips *GS \$18.75

CAESAR SALAD

crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese \$16.75
chicken \$20 · calamari \$20 · salmon \$22 · ahi \$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 \$27

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 \$25

PLATES

*Add on: (3) prawns \$15, sautéed mushrooms \$5

ANGEL HAIR PASTA

fresh basil, roma tomatoes, spinach, mushrooms, blanched garlic, goat cheese, and pine nuts \$17

JALAPEÑO JACK PASTA

chicken, peas, corn, bell peppers and penne pasta in a spicy, creamy sauce \$18

SEAFOOD FETTUCINI

spinach fettuccini with shrimp, scallops, and tomatoes in a lemon-caper butter sauce with capers and parmesan \$25.75

FISH & CHIPS

light and crispy fish with french fries, cole slaw, and jalapeño tartar sauce \$19.50

STUFFED PORTOBELLO MUSHROOM

with spinach, polenta, and gorgonzola over a ruby port sauce served with kale and quinoa salad *GS \$17.50

SANDWICHED

*ANGUS HAMBURGER

charbroiled hand pressed angus beef served with lettuce, tomato, pickles, 1000 island, and french fries

*Add on the following for \$2 each:

avocado, pecan smoked bacon or cheese

**May sub portobello mushroom for no extra charge \$15

*GRILLED AHI BURGER

sashimi grade ahi on a wheat bun with jalapeño tartar sauce, tomato, sprouts, and swiss cheese served with caesar salad \$19.50

PRIME RIB FRENCH DIP

sliced prime rib and melted gruyere and sautéed onions on a crusty roll served with creamed horseradish au jus, and french fries \$18.75

SIDES

*CAESAR SIDE SALAD

\$6

HOUSE SIDE SALAD

\$6

SOUP OF THE DAY

Bowl \$8 · Cup \$6

GRILLED ASPARAGUS

\$6

CAULIFLOWER RICE

\$6

FRENCH FRIES

\$5

SWEET POTATO FRIES

\$6

ONION RINGS

\$6

WILD RICE

\$6

KALE & QUINOA SALAD

\$6

GARLIC MASHED POTATOES

\$6

BAKED POTATO

\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*GS = gluten sensitive item