



## 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*

## 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*

## 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 FETTUCCINI

*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*

## 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*

## 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*

## SANDWICHEDE

### \*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

### CAULIFLOWER RICE

\$6

### WILD RICE

\$6

### HOUSE SIDE SALAD

\$6

### FRENCH FRIES

\$5

### KALE & QUINOA SALAD

\$6

### SOUP OF THE DAY

Bowl \$8 · Cup \$6

### SWEET POTATO FRIES

\$6

### GARLIC MASHED POTATOES

\$6

### GRILLED ASPARAGUS

\$6

### ONION RINGS

\$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*