



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.) \$43 · CC Cut (16 oz.) \$49

CEDAR PLANKED SALMON

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

*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 \$47

*LAND & SEA

a porcini crusted medallion of filet mignon tenderloin with a herb butter and (3) jumbo prawns served with wild rice and vegetables \$38

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 \$45

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 \$19

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 \$39.75

MEATLOAF AND MASHED POTATOES

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

BRAISED SHORT RIBS

boneless beef short ribs; served with garlic mashed potatoes and fresh vegetables *GS \$29.75

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

*NEW YORK STRIP

aged all natural Angus beef with a black pepper-bourbon sauce; *GS \$42

SALADS

HOUSE SALAD

mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese crumbles *GS \$17
chicken \$20·calamari \$20·salmon \$22·ahi \$22

CAESAR SALAD

crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese \$17
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 \$19

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 \$28

MARCY'S DIVINE SALAD

barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, spicy peanuts, BBQ ranch dressing and crisp tortilla strips *GS \$19

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 \$26

PLATES

ANGEL HAIR PASTA

fresh basil, roma tomatoes, spinach, mushrooms, blanched garlic, goat cheese, and pine nuts \$18

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, topped with parmesan \$26.50

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

LOBSTER SPAGHETTINI

Five ounce Australian lobster tail, garlic butter sauce, heirloom tomatoes, fresh basil \$39

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 \$16

*GRILLED AHI BURGER

sashimi grade ahi seared rare, on a wheat bun with jalapeño tartar sauce, tomato, sprouts, and swiss cheese served with caesar salad \$21.50

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 \$19

SIDES

*CAESAR SIDE SALAD

\$7

HOUSE SIDE SALAD

\$7

SOUP OF THE DAY

Bowl \$9 · Cup \$7

GRILLED ASPARAGUS

\$6

SAUTÉED MUSHROOMS

\$6

FRENCH FRIES

\$6

SWEET POTATO FRIES

\$6

ONION RINGS

\$6

WILD RICE

\$6

KALE & QUINOA SALAD

\$6

GARLIC MASHED POTATOES

\$6

BAKED POTATO

\$6

18% Gratuity will be added to parties of eight or more.

A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.

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

*GS = gluten sensitive item