



## Starters

### STEAMED CLAMS

White Wine, Garlic, Fresh Herbs, Garlic Crostini  
\$17

### JUMBO PRAWN COCKTAIL

Chilled Prawns, Fresh Lemon, Brandy Cocktail Sauce  
\$19

### AHI POKE TACOS

Crispy Won Ton Skins Filled with Ahi Poke, Radish Slaw  
and Avocado Wasabi Aioli  
\$16

### CAPRESE SALAD

Heirloom Tomato, Crispy Prosciutto, Fresh Burrata, Basil Salt with White Balsamic  
Vinaigrette  
\$14

### SEARED SCALLOPS

Hoisin Glaze, Asian Slaw, Sesame Ginger Dressing  
\$28

## Salads

### CAESAR SALAD

Crisp Romaine Hearts, Croutons, Parmesan  
\$10

### ICEBERG WEDGE SALAD

House-Made Bleu Cheese Dressing, Red Onions, Applewood Smoked Bacon,  
Rogue Creamery Smoked Bleu Cheese  
\$12

### ROASTED BEET SALAD

Mixed Greens, Goat Cheese Cream, Balsamic Reduction  
\$14

## Seafood

### BLACKENED HALIBUT

Roasted Asparagus, Yukon Gold Mashed Potatoes, Pickled Cucumber and Onion,  
Roasted Red Pepper Coulis, Micro Cilantro  
\$40

### SEAFOOD PASTA

Vodka Cream Sauce, Prawns, Scallops, Clams, Linguine, Garlic Toast  
\$35

## October is National Pasta & Sausage Month

### Pasta alla Norcina

Rigatoni Pasta tossed in a White Wine Cream Sauce, with Slow Roasted Cherry Tomatoes  
and Italian Sausage

\$30

## Steaks and Chops

Served with House Salad or Soup du Jour, Seasonal Vegetables and choice of Baked Potato, Truffled  
Steak Fries, Wild Rice Medley or Mashed Yukon Gold Potatoes.

### NEW YORK STRIP STEAK

14oz Boneless New York Strip

\$48

### FILET MIGNON

6oz Petite \$40      8oz Regular \$47

### RIBEYE STEAK

16oz Boneless Ribeye Steak

\$60

### PORTERHOUSE STEAK

24oz for Two

\$95

## Specialties

### CHARBROILED CHICKEN BREAST

Boneless Chicken, Madeira Mushroom Sauce, Provolone, Sautéed Asparagus, Wild Rice  
Medley

\$26

### PORK FLAT IRON STEAK

Roasted Brussels Sprouts, Bleu Cheese Mashed Potatoes, Memphis Dry Rub

\$28

## Additions

<i>Béarnaise Sauce</i>	\$3
<i>Demi-Glace</i>	\$3
<i>Rouge Creamery Smoky Bleu Cheese Crust</i>	\$5
<i>K-Bar Blackened Crust</i>	\$3
<i>Sautéed Mushroom Mix</i>	\$6
<i>3 Scampi Prawns or Seared Scallops</i>	Market

## Sides

<i>Truffled Steak Fries</i>	\$5
<i>Loaded Baked Potato</i>	\$5
<i>Mashed Yukon Gold Potatoes</i>	\$5
<i>Brussel Sprouts</i>	\$5
<i>Wild Rice Medley</i>	\$5
<i>Roasted/Sautéed Asparagus</i>	\$7

Please be aware, our gluten-free menu items are not prepared in a gluten-free kitchen.

~ An 18% gratuity will be added to parties of 8 people or more ~