Appetizers

Seared Ahi Tuna
Sushi grade tuna, lightly seared and served rare with wasabi, pickled ginger & soy dipping sauces
$13.99

Greek Platter
Hummus, baba ganoush, olive tapenade, feta cheese, tomatoes and cucumbers with grilled pita bread
$12.99

Chipotle Marinated Beef Skewers
Tender meat marinated in chipotle peppers, chili, coffee and cocoa. Served with mango salsa & mango bbq sauce.
$11.99

Shrimp Cocktail
6 shrimp - cocktail sauce & lemon
$10.99

Deep Fried Mozzarella
Fresh mozzarella balls, breaded & deep fried. Served with marinara
$9.99

Hot Crab & Artichoke Dip
Dungeness & red crab meat with artichoke hearts, blend of cheeses & red pepper
With toasted pita points
$11.99

Hot Spinach & Artichoke Dip
A blend of spinach, artichoke hearts, blend of cheeses & red pepper
With toasted pita points
$10.99

Clams Casino
A full pound of steamer clams sautéed with shallots, bell peppers, minced bacon, maitre d butter, and finished with white wine. Served with garlic bread
$13.99

Santa Fe Egg Rolls
Chicken, cheeses, peppers, corn & cilantro all wrapped up and deep fried. Chipotle ranch dipping sauce
$11.99

Spring Rolls
Asian vegetable filled roll, deep fried with sweet & sour sauce
$11.99
Dinner Entrees
All dinner entrees served with soup or salad and our house made bread, vegetables and your choice of potato or rice pilaf. All pastas served with garlic bread.

~Butchers Block~

Prime Rib
Our house specialty marinated in herbs and slow roasted to perfection. Served with Au Jus and horseradish sauce
8 oz. Cut $21.99
12 oz. Cut $25.99
16 oz. Cut $28.99

Filet Mignon
8 oz. Traditional filet prepared and served with sauce béarnaise $29.99

Top Sirloin
A Ranchers cut cooked to your liking and served with glazed mushrooms 8 oz. $21.99

Bite Size Steak
Marinated bite sized steak, hand breaded and deep fried - served with au jus $21.99

Black & Blue New York Steak
12 oz. New York, Cajun seasonings topped with blue cheese crumbles $25.99

Surf & Turf
Your choice of an 8 oz. cut prime rib or our tender 8 oz. top sirloin with one of the following;
½ #King Crab Legs $34.99
3 Prawns $27.99

St. Louis Style Pork Ribs
St. Louis style pork ribs, seasoned and slow roasted until tender, basted with our BBQ sauce
Full Rack $24.99
Half Rack $20.99

Florence Chicken
Herb marinated breasts, bruschetta mix balsamic glaze $21.99

Chicken Oscar
Tender chicken breast served with asparagus spears, Dungeness crab meat and our buttery béarnaise sauce $23.99

~We honor Visa, Mastercard, American Express & Discover~
~A 20% gratuity may be added to parties of 8 or more~
~Eating undercooked meat, poultry & fish products may increase the risk of food-borne illness~
- Seafood Specialties -

**Crab Cakes**
2 - Dungeness & red crab meat cakes served with red pepper chutney & lemon
$27.99

**King Crab Legs**
Alaskan king crab legs served with drawn butter 1# $29.99

**Prosciutto Wrapped Sea Scallops**
Pacific scallops wrapped in Italian prosciutto, char grilled.
$23.99

**Pesto Encrusted Salmon**
Salmon filet topped with basil pesto, over cilantro rice with huckleberry sauce
$22.99

**Cedar Plank Grilled Salmon**
Topped with dill aioli, greens & lemon wedges
$24.99

**Pistachio Encrusted Halibut**
Pistachio nut crusted halibut fillet grilled and served on a vermouth lingonberry chutney
$24.99

**Grilled Halibut**
Char grilled, topped with mango salsa, avocado & lime wedges
$24.99

**Halibut Fish & Chips**
Beer battered halibut, deep fried served with fries
$23.99

**Prawns - Your Way**
6 Prawns – Tempura battered or Coconut Prawns or Scampi Style Prawns
$22.99

**Seafood Platter**
A grand combination of King Crab legs, prawns your way, & prosciutto wrapped scallops
$29.99

**Blackened Tilapia**
Tilapia filet, seasoned and seared, topped with tequila, cilantro lime butter
$21.99
~Soup & Salad~

All salad entrées served with garlic bread

**Soup du Jour**
Ask your server about the Chef’s specialty of the day!
Cup $4.99  Bowl $6.99

**House Salad**
A blend of field greens with fresh vegetables and 
Your choice of dressing
$5.99
Cup of soup, house salad and garlic bread - $9.99

**Caesar Salad**
Crisp romaine tossed with our Caesar dressing and topped with Parmesan cheese and garlic croutons
$8.99
With grilled chicken $12.99
With shrimp scampi $14.99

**Almond Chicken Salad**
10 oz. Boneless breasts of chicken grilled in an almond crust, served over crisp greens with slivered almonds, grapes, apple wedges and cheddar cheese with a poppyseed dressing
$15.99

**BBQ Chopped Salad**
Grilled chicken, corn & bean salsa, diced tomato, cheddar cheese & tortilla strips
& southwestern barbecue sauce
$15.99

**Steak & Asparagus Salad**
An 8 oz. top sirloin steak grilled to your liking and served atop crisp greens with marinated asparagus, tomato wedges, sautéed button mushrooms, and bleu cheese crumbles. Served with our house bleu cheese dressing
$18.99

**Mill Salmon Salad**
Blackened salmon, served over spinach leaves with bleu cheese crumbles, craisins, avocado, mandarin oranges & sliced almonds.
$18.99
## Pastas

**Blackened Chicken Penne Florentine**
- Penne pasta, spinach, tomatoes & Alfredo sauce with blackened chicken & parmesan
- $22.99

**Tuscan Pasta**
- Chicken, roasted artichokes, sundried tomatoes, Fettuccini with blackened 8 oz. sirloin, tomatoes, spinach, parmesan cheese over penne pasta
- $22.99

**Blackened Steak Fettuccini**
- Fettuccini with blackened 8 oz. sirloin, tomatoes, scallions & Alfredo sauce topped with parmesan cheese
- $23.99

**Shrimp Bayou Fettuccini**
- Shrimp, onions, Cajun seasonings, white wine cream sauce
- Served over fettuccini noodles with parmesan cheese & green onions
- $23.99

## On The Lighter Side

**Chicken Nachos**
- Tortilla chips, topped with diced chicken, tomatoes, onions, peppers, cilantro & cheese
- Served with salsa & sour cream
- $13.99

**Chicken Quesadilla**
- Chipotle flour tortilla filled with chicken, onions, green peppers, cheddar cheese
- Served with sour cream & salsa
- $9.99

**St. Louis Style Pork Ribs & Fries**
- Half rack (1/2) St. Louis style pork ribs seasoned and slow roasted until tender, basted with our BBQ sauce
- Served with steak fries
- $20.99

**Shrimp & Fries Platter**
- 6 Classic tempura battered prawns with cocktail sauce & lemons
- Served with order of fries
- $19.99

**Fish or Shrimp Tacos**
- Hand breaded cod filets or shrimp, deep fried and served with our cabbage salsa & chipotle ranch sauce
- $10.99
~On The Lighter Side~

**The Edge Burger**
1/2 pound steak burger, char broiled to perfection and topped with bacon and cheddar cheese
Served with fries
$10.99

**Cheese Burgers**
1/3 pound burger, char broiled and topped with cheddar cheese - $9.99
Mushroom Swiss Burger - $10.99
All are served with fries

**California Chicken Panini**
A tender smoked chicken breast piled high with fresh avocado, sprouts, tomatoes, and bacon with
Citrus aioli and Muenster cheese on sourdough bread
Served with fries
$10.99

**Grilled Dungeness & Shrimp Melt**
The best crab, bay shrimp, shallots and sliced tomatoes, lightly grilled and topped with Havarti dill cheese and
green onions - served open faced on sourdough bread
Served with fries
$11.99

**Prime Rib Wrap**
Tender shaved prime rib, horseradish sauce, sautéed onions, provolone cheese & iceberg lettuce wrapped in a garlic
herb tortilla
Served with fries
$10.99

**French Dip Sandwich**
Shaved prime rib, topped with sautéed onions, mushrooms & Swiss cheese on a hoagie roll
with au jus. Served with fries
$10.99

**Flame Grilled Salmon Filet Sandwich**
Salmon Filet topped with mango barbeque sauce and sautéed onions on sourdough bread
Served with fries
$12.99

~Don't forget! We offer a large selection of wines and microbrews!~

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