

Appetizers

Seared Ahi Tuna

Sushi grade tuna, lightly seared and served rare with wasabi & soy dipping sauces
\$12.99

Crab Cakes

2 Lump crab cakes served with our roasted red pepper chutney
\$10.99

Greek Platter

Hummus, roasted eggplant dip, olive tapenade, tomatoes and cucumbers with grilled pita
\$9.99

Chicken or Beef Satay

Marinated chicken or beef skewers, served with a spicy peanut sauce
\$9.99

Chilled Spicy Gingered Shrimp

6 shrimp - marinated, skewered, grilled and served chilled
\$10.99

Hot Crab & Artichoke Dip

A creamy blend of spinach, artichoke hearts, green chiles and Parmesan cheese
With toasted baguettes
\$10.99

Chicken Nachos

Tortilla chips topped with diced chicken, tomatoes, onions, peppers, cheese
Served with salsa, sour cream & guacamole
\$12.99

Clams Casino

A full pound of steamer clams sautéed with garlic, shallots, sweet peppers, minced bacon, and then
Finished with white wine and sweet cream butter. Served with garlic bread
\$12.99

Santa Fe Egg Rolls

Chicken, pepperjack cheese, peppers, corn, cilantro & garlic all wrapped up and deep fried.
Served with chipotle ranch dipping sauce
\$9.99

Dinner Entrees

All dinner entrees served with soup or salad and our home 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	12 oz. Cut	16 oz. Cut
\$19.99	\$23.99	\$26.99

Filet Mignon

8 oz. Traditional filet prepared and served with sauce
bearnaise
\$27.99

Top Sirloin

A Ranchers cut cooked to your liking and served with
glazed mushrooms
8 oz. \$19.99 10 oz. \$21.99

Bite Size Steak

Marinated bite sized steak, hand breaded and
deep fried - served with au jus
\$19.99

Peppered New York Steak

12 oz. New York rolled in pepper corns
served with a brandy cream sauce
\$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:

8-10 oz. Lobster Tail	~	\$39.99
1/2 #King Crab Legs	~	\$32.99
3 Prawns	~	\$27.99
5 oz. Salmon Filet	~	\$29.99

St. Louis Style Pork Ribs

St. Louis style pork ribs marinated and slow roasted until tender, basted with our BBQ sauce

Full Rack - \$21.99 Half Rack - \$17.99

Grilled Chicken

Boneless Chicken breast grilled and topped with a
rustic mustard cream,
\$20.99

Chicken Oscar

Tender chicken breast served with asparagus spears,
Dungeness crab meat and our buttery bearnaise sauce
\$22.99

~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 ~

Lobster Tail

8-10 oz Sweet lobster tail served with drawn butter
\$33.99

King Crab legs

Alaskan king crab legs served with
drawn butter
1# \$29.99 2# \$38.99

Parmesan Encrusted Sea Scallops

Flavored with parmesan cheese & lemon zest before they are grilled. Served with a light lemon sauce
\$20.99

Black & Bleu Salmon

Blackened Salmon topped with
Bleu Cheese
\$20.99

Cedar Plank Grilled Salmon

Topped with dill cheddar soufflé
Lime wedges
\$22.99

Pistachio Encrusted Halibut

Pistachio nut crusted halibut filet grilled and served on a vermouth lingonberry chutney
\$22.99

Grilled Halibut

Topped with onion, spicy tomatoes & Avocado with
lime wedges
\$22.99

Halibut Fish & Chips

Beer battered halibut, deep fried
served with fries
\$21.99

Prawns - Your Way

5 Prawns - Tempura battered or Coconut Prawns
or Scampi Style Prawns
\$21.99

Seafood Platter

A grand combination of King Crab legs, sautéed prawns, grilled salmon filet and crab cake
\$29.99

~ Pastas ~

Shrimp or Chicken Scampi

Shrimp tossed with linguini noodles & served in a creamy Alfredo sauce with zucchini & mushrooms
\$19.99

Blackened Chicken Penne Florentine

Penne pasta, spinach, tomatoes and Alfredo sauce with blackened chicken & parmesan cheese
\$19.99

~ 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 \$5.99

House Salad

A blend of field greens with fresh vegetables and

Your choice of dressing

\$4.99

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 blackened steak \$15.99

With shrimp scampi \$14.99

Almond Chicken Salad

Boneless breast of chicken grilled in an almond crust, served over crisp greens with sliced almonds, grapes, apple
wedges and cheddar cheese with a poppyseed dressing

\$14.99

Chipotle Chicken Salad

Boneless breast of chicken in our orange chipotle marinade, sautéed and served with field greens with
Cajita cheese, tomatoes, green onions, avocado & lime. Served in a chipotle tortilla with chipotle ranch dressing
and tortilla strips

\$15.99

Steak & Asparagus Salad

A tender 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

\$16.99

Citrus Salmon Salad

8 oz. Salmon filet marinated in orange juice & herbs, grilled and served over field greens with red onions,
tomatoes, orange wedge and parmesan cheese. Served with a raspberry vinaigrette dressing

\$16.99

~ On The Lighter Side ~

Mushroom Strudel

Sautéed mushrooms, onions & Parmesan cheese, all wrapped up in phyllo dough and baked. Served with a red wine
sauce

\$10.95

Chicken Nachos

Tortilla chips, topped with diced chicken, tomatoes, onions, peppers & cheese
Served with salsa, sour cream & guacamole

\$10.95

Chicken Quesadilla

A large flour tortilla filled with chicken, sautéed onions, green and red peppers, cheddar cheese.
Served with sour cream & salsa

\$9.95

Potato Skins

Our baked potato boats filled with chopped bacon and cheddar cheese, topped with green onions & chopped tomatoes.
Served with sour cream & salsa

\$9.95

St. Louis Style Pork Ribs & Fries

Half rack (1/2) Kansas City style pork ribs marinated and slow roasted until tender, basted with our BBQ sauce.
Served with steak fries

\$15.95

Shrimp & Fries Platter

Enough for a group - 12 Classic tempura battered prawns with cocktail sauce & lemons
Served with large order of fries

\$28.00 (1/2 order - \$18.00)

Fish Tacos

Hand breaded cod filets, deep fried and served with our cabbage salsa & chipotle ranch sauce

\$10.95

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

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~ On The Lighter Side ~

The Edge Burger

1/2 pound burger, char broiled to perfection and topped with bacon and cheddar cheese

Served with fries

\$8.99

Cheese Burgers

1/3 pound burger, broiled and topped with cheddar cheese - \$7.99

Mushroom Swiss Burger - \$8.99

Hawaiian Burger - \$8.99

All are served with fries

Southwest Chicken Sandwich

A marinated chicken breast broiled to perfection and served on a Kaiser bun with tomato, sautéed onions, roasted red peppers and pepperjack cheese with our chipotle ranch sauce. Served with fries

\$ 8.99

California Chicken Panini

A tender smoked chicken breast piled high with fresh avocado, sprouts, tomatoes, and bacon with aioli mayonnaise and Muenster cheese on sourdough bread

Served with fries

\$9.99

Grilled Dungeness & Shrimp Melt

The best crab, bay shrimp, minced onions and sliced tomatoes, lightly grilled and topped with Havarti dill cheese and green onions - served open faced on sour dough bread

Served with fries

\$10.99

Prime Rib Panini

Tender shaved prime rib, horseradish cheddar cheese, sprouts & tomatoes on 12 - Grain bread

Served with fries

\$8.99

French Dip Sandwich

Shaved prime rib, topped with sautéed onions, mushrooms & Swiss cheese on a hoagie roll

Served with au jus. Served with fries

\$9.99

Flame Grilled Salmon Filet Sandwich

Salmon Filet topped with mango orange barbeque glaze and sautéed onions on sourdough bread

Served with fries

\$10.99