

# DINNER MENU

## APPETIZERS

### COMBINATION PLATTER

Prime rib bites, jumbo shrimp, fried calamari, potato skins, & fried zucchini (to share).

### PRIME RIB BITES

Creamed horseradish sauce.

### SEARED FRESH AHI

Wasabi & ginger soy sauce.

### FRIED CALAMARI

Cocktail sauce & garlic aioli.

### FRIED ZUCCHINI

Ranch dressing.

### AHI TARTAR

Avocado salad.

### POTATO SKINS

Ranch dressing.

### CRAB CAKES

Tomato basil sauce.

### NEW ORLEANS BBQ SHRIMP

Louisiana bbq sauce.

### JUMBO SHRIMP COCKTAIL

Cocktail sauce.

## SOUPS & FRESH SALADS

### FRENCH ONION

With gruyere & parmesan cheese or SOUP of the DAY.

### MIXED GARDEN GREEN

House, 1000 island, vinaigrette, honey mustard, bleu cheese, or ranch.

### FRESH SPINACH OR CAESAR SALAD

### BEEFSTEAK TOMATO & RED ONION

Crumbled bleu cheese and vinaigrette.

### GRILLED CHICKEN CAESAR

Topped with grilled chicken breast.

### CAJUN SHRIMP OR SALMON CAESAR

Cajun style with garlic bread.

### Seared Ahi Salad

Pepper-crusting Ahi tuna, mixed greens, asparagus, mandarin oranges, strawberries, avocado, egg, ginger sesame dressing

### BUTCHER'S BLOCK

All entrees server with Garlic Bread, Soup or Salad, and your choice of Baked Potato, Wild Rice Blend, Garlic Mashed Potatoes or Fresh Vegetables.

### PRIME RIB OF BEEF

Certified angus beef, au jus & creamed horseradish.

Peti  
Regular  
Butcher Shop

### PORTERHOUSE STEAK

USDA choice.

### TOP SIRLOIN

USDA prime cut.

### NEW YORK STEAK

USDA choice.

## BRAISED BEEF SHORT RIBS

Boneless with fresh vegetables.

## FILET MIGNON

Usda choice bearnaise sauce.

## RIB-EYE STEAK

Bone-in certified angus beef.

## AUSTRALIAN RACK OF LAMB

Mint jelly.

## BEEF TENDERLOIN BLEU CHEESE MEDALLIONS

Topped with caramelized shallots, bleu cheese, and a ruby port wine sauce.

## PORK CHOP

Cinnamon apple sauce.

## FILET MIGNON BEEF KABOB

Bearnaise sauce or mushroom demi glace.

## CHOPHOUSE PEPPERCORN FILET MIGNON

USDA choice, cracked black pepper, applewood-smoked bacon, scallions, garlic.

## FAVORITES

Served with Garlic Bread, Soup or Salad, and Yukon Gold Garlic Mashed Potatoes, Wild Rice Blend, and Seasonal Vegetables

## VEAL & POULTRY

## VEAL OSCAR

Provimi veal medallions, lump crab meat, asparagus, bearnaise sauce.

## CHICKEN MANCHEGO

Sauteed chicken breast, avocado, bell peppers, manchego cheese, canadian bacon, cilantro burre blanc sauce

## CHICKEN SCALOPPINI

Sautéed chicken breast, olive oil, butter, mushrooms, capers, white wine lemon sauce.

## SEAFOOD & PASTA

Pastas served with garlic bread and soup or salad.

## COLD-WATER LOBSTER TAIL

Drawn butter, lemon wedge.

## KING CRAB LEGS

One pound, drawn butter, lemon wedge. Offered at Market Price.

## SHRIMP SCAMPI STYLE

Fresh garlic, lemon butter, white wine, parmesan cheese, angel hair pasta.

## LINGUINI WITH SHRIMP

Fresh asparagus spears, tomatoes, shallots, basil, sun-dried tomatoes, cream, parmesan cheese.

## PASTA PRIMAVERA

Fettuccine, baby zucchini, wild mushrooms, asparagus, bell peppers, baby squash, tomatoes, fresh basil, garlic, crushed red peppers, parmesan cheese, white wine sauce. Vegan option available.

## FRESH CATCH OF THE DAY

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Your server will Describe Today's Selection

## ATLANTIC SALMON

Prepared to Your Liking

## PREPARATION CHOICES

~MACADAMIA CRUSTED: tropical salsa ~SAUTEED: lemon thyme beurre blanc sauce ~CAJUN STYLE OR BLACKENED: red bell pepper remoulade ~MESQUITE GRILLED: Lemon caper butter sauce

## OTHER FAVORITES

## STUFFED CHARBURGER

Ground Angus Beef Patty stuffed with American cheese on a toasted garlic sourdough

**CLASSIC CHEESE BURGER**

1/2 lb. of mesquite broiled ground Angus Beef, lettuce, tomato, red onion, pickle, choice of cheese

**HOME STYLE MEATLOAF**

Yukon gold garlic mashed potatoes, mushrooms Bordelaise sauce

**SUNSET DINNERS**

4:00-6:00 pm daily. Includes: soup or salad, your choice of wild rice blend, fresh vegetables, or yukon mashed potatoes, coffee or tea, and dessert. Sunset dinners not available with any other promotion or major holidays, or for parties of more than 15 guests.

**CHICKEN SCALOPPINI**

**FRESH FISH of the DAY**

**8 Oz. PRIME RIB OF BEEF**

**8 Oz. TOP SIRLOIN**

**COMBINATIONS**

Create Your Own Combination. Add These Items to Your Entrée Order from Favorites or the Butcher

**COLD-WATER LOBSTER TAIL**

**1/2 POUND KING CRAB LEGS**

Market Price

**SHRIMP SCAMPI or BBQ SHRIMP**

**ACCOMPANIMENTS**

**SKILLET OF SAUTÉED MUSHROOMS**

Sautéed shiitake, portobello, and button mushrooms, bordelaise sauce.

**BRUSSELS SPROUTS**

Soy sauce & agave nectar.

**ONION RINGS**

Chili cream sauce.

**MACARONI & CHEESE**

Cheddar, smoked gouda, gruyere, bacon, basil, panko bread crumbs.

## BAKED POTATO

A la carte.

## FRESH ASPARAGUS

Grilled or steamed with hollandaise sauce.

## MUSHROOMS & ONIONS

The perfect steak topping!

## DESSERT TRAY PRESENTATION \$7.00 & Up.

## CHOCOLATE LAVA CAKE

Warm chocolate cake with vanilla ice cream, godiva chocolate liquor, and heath bar crunch topping.

## CREME BRULEE

## DOUBLE DIPPED CHOCOLATE STRAWBERRIES

## KEY LIME PIE

## PREMIUM ICE CREAM

## SELECTION OF SORBETS WITH COOKIE