

*Starters*

- Green Chile Artichoke Dip** 10  
Creamy parmesan, spinach & artichoke dip with roasted green chile  
Garlic rubbed sourdough crostini
- Jumbo Gulf Prawn Cocktail** 14  
Red chile cocktail sauce
- Classic Dungeness Crab Cake** 14  
Spicy avocado salad
- Fried Calamari** 13  
Jalapeño, spicy sriracha aioli & marinara
- Half Dozen Oysters Rockefeller** 16  
Baked au gratin with spinach, Pernod Anise liqueur & hollandaise
- Avocado Tempura** 10  
Ginger, scallion & soy dressing

*Soups & Salads*

- Classic Baked French Onion Soup** 9  
Caramelized onions with sherry & beef bouillon  
Gruyere cheese & crouton
- Seafood Chowder** 10  
Chunky bisque with lobster, shrimp, clam, mussel & diced potato  
Saffron rouille
- Iceberg Wedge** 9  
Bacon, Roquefort blue cheese, cherry tomato, red onion, & croutons  
Vinaigrette
- Chopped Salad** 8  
Baby lettuce, corn, tomato, blue cheese & fried onion
- Juniper Caesar Salad** 9  
Chopped romaine hearts, romano cheese & croutons  
Garlic anchovy dressing
- Soup of the Day** 9

*Sauces*

*\$3 per individual sauce*

- |                 |                             |                                |  |
|-----------------|-----------------------------|--------------------------------|--|
| <b>Bernaise</b> | <b>Peppercorn<br/>Sauce</b> | <b>Cabernet<br/>Demi-Glace</b> | <b>Stilton Blue<br/>Cheese Crusted</b> |
|-----------------|-----------------------------|--------------------------------|--|

*Sides*

*\$6 a la carte*

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|----------------------------|-------------------------------------|
| <b>Steak Fries</b>         | <b>Bacon Brussels Sprouts</b>       |
| <b>Sautéed Mushrooms</b>   | <b>Green Chile Mac &amp; Cheese</b> |
| <b>Mashed Potatoes</b>     | <b>Creamed Spinach</b>              |
| <b>Loaded Baked Potato</b> | <b>Potato au Gratin</b>             |
| <b>Almond Rice Pilaf</b>   | <b>Asparagus</b>                    |
| <b>Tempura Green Beans</b> | <i>Grilled or Steamed</i>           |

*Please let your server know about any dietary restrictions or allergies.  
Our culinary team is happy to modify our menu to best suit your needs.*

## Entrées

### From the Grill

<b>9 Ounce Filet Mignon</b>	<b>36</b>
Our most tender cut Red wine demi-glace	
<b>10 Ounce Sirloin</b>	<b>24</b>
Baseball cut to stay lean, thick & flavorful Red wine demi-glace	
<b>14 Ounce New York</b>	<b>36</b>
Dry aged for 28 days Red wine demi-glace	
<b>18 Ounce Bone-In Rib Eye</b>	<b>44</b>
Seared on the grill & finished in the oven Red wine demi-glace	
<b>Honey Dijon Broiled Half Chicken</b>	<b>20</b>
Herb marinated with sweet mustard glaze	

### From the Oven

<b>Slow Roasted Prime Rib</b>		
Au Jus	Queen Cut - 12 Ounce	<b>29</b>
	King Cut - 16 Ounce	<b>37</b>
<b>Chicken Scallopini</b>		<b>23</b>
Roasted garlic, tomato, rosemary & thyme		

### From the Sea

<b>Chilean Sea Bass</b>	<b>32</b>
Melted leeks & port wine butter sauce	
<b>Crispy Skinned King Salmon</b>	<b>28</b>
Shoe string potatoes & green chile	
<b>Butter Poached Lobster Tail</b>	<b>MP</b>
Drawn butter & grilled lemon <i>Lobster tail can be served as an entrée or an accompaniment to any entrée</i>	
<b>Pan Seared Trout</b>	<b>20</b>
Lemon parsley butter sauce	

## Desserts

<b>New York Cheesecake</b>	<b>7</b>
<b>Chocolate Alto</b>	<b>7</b>
<b>Crème Brulée</b>	<b>7</b>
<b>Apple Tarte Tatin</b>	<b>7</b>
<b>Chocolate Bread Pudding</b>	<b>7</b>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*