

# CHEF'S SPECIALS

## STARTER

Steelhead Cakes (3) hand-formed, cajun remoulade	12
Sesame Chicken Skewers (4) panko sesame breaded and fried chicken, asian slaw, honey aioli	12

## SALADS

Poached Pear Salad spring mix, arugula, red wine poached pear, gorgonzola, pecans, balsamic vinaigrette, house grissini	12
Caprese Salad mozzarella, tomato, balsamic glaze, fresh basil, served over arugula, YSC grissini	12

## ENTREES

Surf & Turf 12 oz. New York steak, 8 oz. lobster tail, 6 grilled prawns, drawn butter, Yukon gold mashed potatoes, YSC fresh vegetable	100
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### Surf & Turf for Two 225

Choice of Two Salads - Choice of 2 - 6 oz Filet Mignon or 16 oz Ribeye  
2 - 8 oz lobster tails, 8 grilled prawns, drawn butter,  
Yukon gold mashed potatoes, YSC fresh vegetable  
Choice of any dessert to share

Grilled Pork Chop with Bourbon Mushroom Sauce bone-in pork chop, Yukon gold mashed potatoes and steamed broccoli, crispy arugula	32
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Bourbon Peppercorn Ribeye 16 oz. Ribeye, bourbon-peppercorn sauce, YSC fresh vegetable, Yukon gold mashed potatoes, crispy fried onion strings	66
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Chicken Marsala fried breaded chicken breast, rich wild mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta	32
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L BAR RANCH Osso Bucco Ragu with Pappardelle served over roasted tomatoes, sweet peas, wild mushroom pappardelle pasta, garlic toast	49
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**L BAR RANCH**  
**BEEF**

L BAR Ranch 32 oz Bone-In Cowboy Ribeye Choice of Two Sides	88
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L BAR Ranch 32 oz Bone-In Cowboy Ribeye Dinner for Two Choice of Four Sides	105
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Complimentary Bread Service with Cowboy Ribeye  
Extended Cook Times