

# 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
Shawarma Beef Skewers (2) tenderloin skewers, cucumber sauce	14

## SALADS

Poached Pear Salad spring mix, arugula, red wine poached pear, gorgonzola, pecans, balsamic vinaigrette, house grissini	13
Caprese Salad mozzarella, tomato, balsamic glaze, fresh basil, served over arugula, YSC grissini	13

## 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 235

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

Medallions and Cajun Prawns 6 oz tenderloin medallions, six cajun grilled prawns, creamy polenta, sauteed spinach, pepper, onion and tomato, demi-glace	54
Bourbon Peppercorn Ribeye 16 oz. Ribeye, bourbon-peppercorn sauce, grilled asparagus, Yukon gold mashed potatoes, crispy fried onion strings	69
Caribbean Pork Chop bone-in pork chop, coconut, cilantro and lime rice, topped with mango salsa	32
Chicken Marsala fried breaded chicken breast, rich wild mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta	32
L BAR RANCH Osso Bucco Ragu with Pappardelle served over roasted tomatoes, sweet peas, wild mushroom pappardelle pasta, garlic toast	49
32 oz. Bone-In Tomahawk Ribeye Aged 90 Days Choice of Two Sides	90
32 oz. Bone-In Tomahawk Ribeye Aged 90 Days Dinner for Two Choice of Four Sides and Dessert to Share	122

Complimentary Bread Service with Ribeye  
Extended Cook Times