

Soups and Salads

Classic Caesar Salad \$7.50

Romaine lettuce, croutons and shredded parmesan tossed in our homemade caesar dressing.

Add grilled shrimp or salmon for an additional \$7.50 Add grilled chicken for an additional \$5.00

Filet Mignon Salad \$16

Romaine and mixed greens served with filet (5oz.) topped with bleu cheese dressing

House Dinner Salad \$4.50

Fresh field greens with garden vegetables and your choice of homemade dressing

French Onion Soup \$4.50

A delicious blend of sweet caramelized onions in our homemade stock and topped with melted Swiss cheese and croutons

Appetizers

Berry Brie en Croute \$8.50

French brie stuffed with mango, pineapple, cranberry and apricot wrapped in a flakey puffed pastry and served with fresh fruit and baguette slices

Baby Portabella Mushrooms \$8.50

Stuffed with crab stuffing and topped with smoked gouda

Shrimp Cocktail \$9.50

Six shrimp served over ice with berry cocktail sauce

Bacon Wrapped Scallops \$9.50

Tender sea scallops wrapped in maple pepper bacon and served with sautéed baby spinach. Topped with Béarnaise sauce

Lumpy Ridge Elk Kabob \$12

Four ounces of marinated elk leg and seasonal vegetables served on a skewer with a cajun brandy sauce

Appetizer Tour \$15

Two bacon wrapped scallops, two stuffed baby portabellas & two ounces of Lumpy Ridge Elk tips.

Entrees

Served with your choice of house dinner salad or soup. Complemented with vegetable du jour, fresh ciabatta bread and choice of starch (with exception of cous cous dishes).

Beef and Game

Filet MacGregor - Our House Specialty \$33.50

Hand-cut seven ounce tenderloin filet, served over a balsamic infused demi-glaze and topped with a blend of blue cheese crumbles, pistachios and Béarnaise sauce.

Recommended Wine Pairing - Escudo Rojo Chilean Blend

New York Strip \$29.50

Hand-cut nine ounce New York strip, black peppercorn crusted and pan seared in a green peppercorn bourbon sauce.

Recommended Wine Pairing - Beringer Cabernet Sauvignon

Rib-eye \$29.50

A hand-cut, marbled ten ounce rib-eye, grilled then smothered in caramelized onions and sautéed mushrooms.

Recommended Wine Pairing - Beringer Cabernet Sauvignon

Colorado Elk Medallions \$34.50

Seven ounces of tender Elk medallions topped with a raspberry vinegar demi-glaze. Served over a bed of sweet potato.

Recommended Wine Pairing - Carmel Road Pinot Noir

Prime Rib \$29.50

Ten ounces of slow roasted, herb rubbed prime rib dipped in au jus. Limited supplies nightly.

Recommended Wine Pairing - Sterling Shiraz

Twin Owls 4x4 \$39.00

A five to six ounce lobster tail served with drawn butter paired with a four ounce filet mignon served MacGregor style.

Recommended Wine Pairing - Escudo Rojo Chilean Blend

Surf and/or Turf Kabob \$26.50

Choice of two skewers of beef tenderloin, two skewers of marinated shrimp or one of each. Skewers have a Cajun glaze & include seasonal vegetables.

Entree Enhancements

Enhance any entree with a side order of marinated grilled shrimp (3) for \$5 or 5 oz. lobster Tail for \$15

Available only with a dinner entree purchase.

An 18% gratuity will be added to parties of 8 or more.

Seafood

Atlantic Salmon \$23.50

Atlantic salmon filet topped with a papaya and leek chutney served on a bed of sautéed greens.

Recommended Wine Pairing - Sterling Chardonnay

Ruby Red Trout \$20.50

Fresh Ruby Red rainbow trout topped with a maple and candied walnut sauce.

Recommended Wine Pairing - Lagaria Pinot Grigio

Shrimp Cous Cous \$19.50

Marinated grilled shrimp served with cous cous and topped with a roasted red pepper coconut sauce.

Recommended Wine Pairing – Allan Scott Sauvignon Blanc

Baked Scallops \$22.00

Sea scallops topped with herbed bread crumbs and baked in a hearty southwestern style tomato sauce.

Recommended Wine Pairing – Geysler Peak Sauvignon Blanc

Poultry and Pork

Roasted Duck \$24.00

Marinated duck, slow roasted and topped with a Bing cherry peppercorn sauce.

Recommended Wine Pairing – Carmel Road Pinot Noir

Black Canyon Chicken \$19.50

Pine nut crusted chicken breast served over a mushroom ragout and topped with melted mozzarella.

Recommended Wine Pairing – Sterling Merlot

Chicken Roulade \$20.50

Breaded chicken breast stuffed with Swiss, tomatoes, red and green peppers. Pan seared, and then finished in the oven with a chicken-tomato supreme sauce.

Danish Baby Back Ribs \$24.00

Full rack of smoked pork ribs, broiled and served with spiced apple bourbon sauce.

1/2 rack option \$21.00

Stuffed Pork Tenderloin \$20.50

Pork Tenderloin stuffed with asadero cheese, black bean and green chili stuffing and topped with a creamy sage sauce.

Recommended Wine Pairing - Carmel Road Pinot Noir

Fresh and New

Basil Pesto Pasta \$17.00

Penne pasta tossed in a fresh basil pesto with jumbo asparagus spears, red bell peppers and artichoke hearts.

Vegetable Cous Cous \$15.50

Grilled asparagus and seasonal vegetables served with Israeli cous cous and coconut milk roasted red pepper sauce.