

Signature Prime Rib

Slow-roasted herb encrusted prime rib, hand-carved and served with creamy horseradish and natural bone broth.

12 ounces \$23.00

16 ounces \$30.00

Rib-Eye Steak

\$24.00

We use only top choice beef and grill it with our house seasoning over live flame.

New York Strip Steak

\$26.00

Our 12-ounce traditional cut New York strip steak charbroiled to your choice of doneness.

The Rancher

\$20.00

A generous serving of our 18-ounce center cut sirloin charbroiled to your liking.

Hawaiian Steak

\$14.50

Our signature 10-ounce sirloin is marinated for two days in our Hawaiian marinade and then charbroiled with grilled fresh pineapple.

Beef Brochette

\$14.50

Tender chunks of sirloin steak are charbroiled on a sugar cane skewer with red peppers, onions and mushrooms. Served on a bed of carnival rice.

American Kobe Burger

\$8.50

Our six-ounce American Kobe-style burger is charbroiled, topped with your choice of cheese and served on a toasted bun with lettuce, tomato, red onions and pickle chips.

Substitute a Beyond Burger Patty \$2.00

Add Bacon \$1.50

California Chicken Sandwich

\$8.50

A charbroiled chicken breast with a zesty seasoning served on a toasted bun, pesto aioli, ruby red tomatoes, lettuce and thinly sliced red onions.

English-Cut Prime Rib Hoagie

\$12.00

Slow-roasted and savory prime rib thinly sliced and topped with caramelized onions and Swiss cheese, served with bone broth for dipping.

Buttermilk Chicken Tenders

\$10.00

Hand-battered and flash-fried, these buttermilk marinated tenders are full of flavor and have just the right amount of crunch. Served with cream gravy.

Chicken Teriyaki

\$11.00

Marinated in a pineapple teriyaki sauce, charbroiled with grilled fresh pineapple.

Fish and Chips

\$9.00

Wild-caught cod hand-battered and crispy-fried, served with your choice of tangy cocktail sauce or our signature tartar sauce.

Fried Shrimp

\$11.00

Wild-caught Spanish red shrimp, hand-breaded and lightly fried until golden brown and served with cocktail or tartar sauce.

Shrimp Skewers

\$12.00

Tender and flavorful seasoned Spanish red shrimp assembled on a sugar cane skewer, charbroiled and served over carnival rice.

Seared Salmon

\$14.00

Our wild-caught Sockeye salmon filet, bronzed, seasoned and baked with a fresh lemon rose.

Fresh Fish of the Day

\$13.50

One of our locally-caught delicacies, prepared sautéed, blackened, baked or charbroiled.

Coldwater Lobster Tail

MARKET PRICE

Six-ounce lobster tail seasoned and broiled, topped with lemon butter glaze.

Loaded Baked Potato

\$3.50

A full one-pound Idaho potato, seasoned and baked, trimmed with one or all of our topping choices:

Bacon Pieces

Spring Onions

Cheddar Cheese

Whipped Butter

Sour Cream