

STARTERS

Citrus Scallops	\$11.95
<i>Sautéed scallops seared to perfection with orange buerre blanc.</i>	
Sautéed Mussels	\$7.95
<i>Sautéed mussels in white wine, garlic, roasted red peppers & fresh basil.</i>	
Shrimp Cocktail Acapulco	\$9.95
<i>5 Large shrimp served in a martini glass with a mango chutney.</i>	
Bacon Wrapped Shrimp	\$9.95
<i>5 Shrimp wrapped in hickory smoked bacon and broiled to perfection.</i>	
Shrimp & Avocado Quesadilla	\$12.95
<i>Baby shrimp, diced avocado, and jalapeno jack cheese in a sundried tomato tortilla. Garnished with apple jack sour cream, tomatillo salsa, citrus greens, mango salsa.</i>	
Oven Broiled Crabcakes	\$9.95
<i>5 Delicious crabcakes broiled to perfection and served with smoked crème fraiche, tomato basil slaw & citrus greens.</i>	
Smoked Salmon Crostini	\$6.95
<i>Smoked salmon on kalamata olive crostini with dill spread.</i>	
Combination Appetizer Platter	\$27.95
<i>An appetizer paired for 4</i>	
<i>4 Bacon wrapped shrimp, shrimp & avocado quesadilla, 4 crab cakes, and 4 salmon crostinis.</i>	

ENTREES

All Dinner Entrees come with Popover when available.

Chicken Marsala	\$18.95
<i>Chef carved roasted chicken breast complimented by sweet marsala sauce & roasted mushrooms & artichoke hearts served with wild rice and fresh vegetable.</i>	
Mango Chicken	\$17.95
<i>Chef carved roasted chicken breast smothered with mango salsa garnished with avocado salad served with wild rice and fresh vegetable.</i>	
Prime Rib of Pork	\$14.95
<i>12 oz. Bone in chef cut and cooked to perfection. served with Yukon Gold baked potato, grilled asparagus and red apple wine sauce.</i>	
Grilled Pork Tenderloin Medallions	\$14.95
<i>7 oz. Of the most tender pork with Grand Marnier sauce. Served with Yukon Gold baked potato and grilled asparagus.</i>	
Blue Mesa Prime Rib	\$25.95
<i>An all natural 10 oz. cut of beef served with a light demi glace, fingerling potatoes and baby carrots.</i>	
Blue Mesa Ribeye	\$25.95
<i>An all natural cut of beef grilled to perfection served with fingerling potatoes, baby carrots, sautéed pearl onions and button mushrooms.</i>	
7 oz. Filet Mignon	\$28.95
<i>2 Tenderloin medallions grilled to perfection served with fingerling potatoes and baby carrots.</i>	
Flat Iron Steak	\$18.95
<i>Always tender 10 oz. blade steak served with fingerling potatoes and baby carrots.</i>	
Braised Short Ribs	\$21.95
<i>3 Short ribs braised and smothered with guava BBQ, served with 3 potato hash and baby carrots.</i>	

Add side of Crab Legs (\$8.95) or Shrimp (\$5.00) to any entrée.

**All entrees come with choice of side salad for \$3.95. Choices include:
Citrus Salad, Chef Salad, Baby Spinach Salad, Caesar Salad or Ramkota
House Salad.**

SEAFOOD

All Dinner Entrees come with Popover when available.

Seafood Platter <i>Sautéed sea scallops, shrimp, and crab legs served with grilled asparagus and wild rice.</i>	\$25.95
Classic Shrimp Scampi <i>Black tiger shrimp sautéed and finished in garlic buerre blanc served with grilled asparagus and wild rice.</i>	\$21.95
Hickory Smoked Salmon <i>Norwegian salmon cooked to perfection with hickory smoke seasoning served with 3 potato hash and fresh vegetable.</i>	\$18.95
Broiled Walleye <i>Oven broiled walleye dusted with lemon pepper served with 3 potato hash and fresh vegetable.</i>	\$17.95
Trout A La Meuniere <i>Pan fried trout with nutty butter sauce and toasted almonds served with 3 potato hash and fresh vegetable.</i>	\$14.95

PASTAS

Seared Basil Scallop Linguini <i>Scallops seared to perfection served with linguini and roasted red peppers and pumpkin seed tossed with basil pesto.</i>	\$18.95
Tequila-Lime Shrimp Penne <i>Sautéed shrimp and a fiesta blend of vegetables tossed with tequila lime sauce.</i>	\$15.95
Smoked Chicken & Marinara <i>Sautéed smoked flavored chicken tossed with fusilli pasta & marinara.</i>	\$14.95
Seafood Pasta Primavera <i>Sautéed shrimp & scallops tossed with fettucine, broccoli, zucchini, portabella mushroom in a cream sauce.</i>	\$22.95

Add side of Crab Legs (\$8.95) or Shrimp (\$5.00) to any entrée.

**All entrees come with choice of side salad for \$3.95. Choices include:
Citrus Salad, Chef Salad, Baby Spinach Salad, Caesar Salad or Ramkota
House Salad**

VEGETARIAN

All Dinner Entrees come with Popover when available.

Stuffed Portabella Mushroom **\$14.95**

Grilled portabella mushroom filled with 3 potato hash, julienne egg plant, zucchini, red pepper, lightly sautéed with feta cream sauce and baked, served on a bed of wild rice.

Vegetable Napoleon **\$14.95**

Grilled portabella mushroom, fire roasted red pepper, egg plant and zucchini on a bed of wild rice, garnished with grilled asparagus and spinach pesto.

Basil Pesto Fusilli **\$12.95**

Sautéed fresh vegetables with basil pesto and fusilli pasta.

Grilled Vegetable Kabobs **\$12.95**

Zucchini, egg plant, roma tomatoes, portabella mushroom, red onion and red peppers with a pineapple ginger sauce and wild rice.

**All entrees come with choice of side salad for \$3.95. Choices include:
Citrus Salad, Chef Salad, Baby Spinach Salad, Caesar Salad or Ramkota
House Salad**

BURGERS & SANDWICHES

Prime Rib Sandwich **\$10.95**

7 oz. Cut all natural Blue Mesa Prime Rib served with side of fries.

Smoked Turkey on Focaccia **\$7.50**

Smoked turkey breast topped with smoked mozzarella, lettuce, tomato and cucumber.

Ramkota Burger **\$7.25**

8 oz. Angus Beef Burger grilled to perfection served with lettuce, tomato & onion.

Make it a Smoke House Burger with smoked cheddar and chipotle BBQ. **\$7.95**

Marinated Chicken Wrap **\$9.50**

Diced marinated chicken with sautéed greens, cherries, apple jack sour cream and jalapeno jack cheese in a sundried tomato tortilla.

Grilled Vegetable Paninni **\$8.25**

A cold sandwich with grilled portabella mushroom, roasted red peppers, grilled zucchini and squash topped with boursin herb cheese on a focaccia roll.

Burgers and Sandwiches come with side of Avocado Salad, Fries or Fresh Seasonal Fruit.

Sub a Baked Potato or Onion Rings for \$2.00 extra.

SALADS

Citrus Salad	\$7.95
<i>Baby field greens tossed with mandarin oranges, candied almonds and pineapple mango vinaigrette.</i>	
Chef Salad	\$8.25
<i>Mixed greens with ham, turkey, swiss, american cheese, hard boiled eggs and tomato.</i>	
Baby Spinach Salad	\$7.95
<i>Fresh baby spinach tossed with warm bacon vinaigrette, walnuts and julienne jicama.</i>	
Caesar Salad	\$6.95
<i>Chopped Romaine tossed with caesar dressing, parmesan cheese and croutons.</i>	
<i>Make it a Chicken Caesar (\$8.95) or Salmon Caesar (\$10.95).</i>	
Ramkota House Salad	\$7.50
<i>Mixed greens with tomato wedge, sliced cucumber, croutons and a choice of dressing.</i>	

All Salads come with Breadstick.

SOUPS

Soup of the Day	Cup \$2.50
.....	Bowl \$3.95
House Soup	Cup \$3.00
.....	Bowl \$4.25

DESSERTS

Ask your server for tonights featured desserts.