



The Butcher Block Series



Served only on Friday and Saturday nights from 4 PM - 8:30 PM

Starters



The Butcher Block

Hand Cut steaks

Grilled to order and served with your choice of two sides and dinner rolls

Bruschetta \$12
Freshly tossed garden tomatoes, basil, garlic and oil with rich balsamic glaze
Served with grilled flatbread points

* **Artisan Cheese & Charcuterie Board \$18**

A rotating selection of 3 cheeses paired with cured meat, fresh fruit and assorted crackers
Finished with mixed nuts

Pair it with a bottle of our Silver Gate house wine for extra \$19



Chef's Signature Sides



12 oz N.Y. Strip.....	\$45
20 oz Ribeye.....	\$75
8 oz Filet Mignon.....	\$60

- * Side Salad \$4
- * Fresh Cut Fries \$3
- * Garlic Parm Fries \$4
- * Garlic Mashed Potatoes \$4
- * Baked Potato \$3
- * Loaded Baked Potato \$4

- * Caesar Salad \$4
- * Asparagus \$4
- * Broccolini \$4
- * Stewed Tomatoes \$4
- * Lemon Herb Orzo \$4
- * Mac & Cheese \$6



Add Ons...



- * Sautéed Wild Mushrooms \$2
- * Sautéed Onions \$2
- * Blue Cheese Crumbles \$3
- * Sautéed Wild Mushrooms & Onions \$4
- * Fried Onion Straws \$4

From The Fairway

*Fairway Garden Pasta \$20

Cavatappi pasta tossed in lemon, white wine, garlic butter sauce with fresh spinach, cherry tomatoes, sweet peas and toasted pine nuts

- Add on
- Grilled Chicken Breast \$5
- Pan Seared Salmon \$8
- Sautéed Shrimp \$8

All features are served with side salad and rolls

Chicken Bruschetta \$25

Juicy grilled chicken breast Garnished with fresh tomato bruschetta, grilled flatbread points and a rich balsamic glaze drizzle

Paired with garlic mashed potatoes and grilled asparagus

* Hui-Hui Salmon \$28

Grilled Salmon with our signature Hui-Hui sauce
Served over lemon herb orzo with sautéed broccolini and caramelized pineapple slices
Finished with cilantro lime sauce and sesame seeds

* A REMINDER *
Consuming meat or eggs cooked less than WELL DONE increases the risk of foodborne illness especially if you have certain medical conditions

