

“SADDLE UP”

Kasseri

Award Winning

Greek cheese flamed tableside with Sambuca liqueur and lemon ~ \$13.95

Sautéed Mushrooms

Fresh buttons prepared in garlic, white wine, and butter ~ \$11.95

Lamb Medallions

Broiled with whole grain mustard and tarragon ~ \$14.95

Crab Cakes

Local's Favorite

Pan seared Alaskan king crab cakes
Served with a Cajun rémoulade ~ \$14.95

Lobster Ravioli

Served on a bed of spinach finished with a lemon basil thyme cream sauce ~ \$14.95

Shrimp Scampi

Sautéed in garlic, white wine, lemon, and butter ~ \$13.95

FRESH MUSSELS

Flown in fresh twice a week!

Seared Mussels

A full pound, seared in a cast iron skillet with butter, seasonings, and lemon {They've made us famous!} ~ \$15.95

Mussels Marinara

A full pound, sautéed in our homemade marinara with butter, white wine, and garlic ~ \$15.95

“LEARNING TO LASSO”

Jack Shrimp Salad

Seasonal greens with grape tomatoes, parmesan cheese, bacon, and grilled garlic shrimp. Tossed with a Jack apple cider ranch dressing ~ \$15.95

Super Caesar

Tossed with a blend of Italian cheese and garnished with parmesan crisps and croutons.
Your choice of grilled chicken, sirloin, or garlic shrimp ~ \$16.95

Montana Herb

Spring mix tossed with a creamy horseradish dill dressing. Topped with cucumbers, grape tomatoes, and a southwestern beef kabob ~ \$17.95

Caprese Salad

Thinly sliced fresh mozzarella cheese over chopped basil, grape tomatoes, and our balsamic vinaigrette ~ \$15.95

Chicken Renee

Tender all natural chicken breast wrapped around fresh basil and ricotta cheese; baked with a mushroom marinara sauce and served on a bed of spinach fettuccini ~ \$21.95

Pescadori

Scallops, shrimp, and salmon served over fusilli pasta with your choice of our homemade marinara or light chardonnay cream ~ \$22.95

Wild Mushroom Ravioli

Vegetarian Feature

Finished with sautéed spinach, homemade marinara sauce and parmesan cheese ~ \$21.95

Tenderloin Stroganoff

Beef medallions sautéed with mushrooms and sherry in a stroganoff cream sauce. Served over a bed of black pepper fettuccini ~ \$22.95

“COWBOY CUISINE”

All entrees include a fresh garden salad or Caesar salad; sautéed vegetables, and your choice of homemade mashed potatoes, baked potato, or wild rice.

Carbon County Steakhouse proudly serves beef that has been raised without the use of growth hormones or antibiotics. Each steak is hand-cut to order.

The Rib Eye

16 oz cut ~ \$31.95
12 oz cut ~ \$27.95

Slow Roasted Prime Rib

Full cut 14 oz ~ \$29.95
Petite cut 8oz ~ \$25.95

{ Friday & Saturday while it lasts }

The Tenderloin

Full cut 8 oz ~ \$33.95
Petite cut 5 oz ~ \$27.95

The New York

12 oz cut ~ \$29.95

The Sirloin

9 oz cut ~ \$22.95

Cowboy Coffee Ribeye

Our **award winning** ribeye, rubbed with our spicy blend of seasonings. Charbroiled then finished with a sweet spiced rum demi-glace

16 oz cut ~ \$33.95
12 oz cut ~ \$29.95

Southwestern Beef Kabobs

10 oz of hand cut all natural beef; Marinated in southwestern spices. Flamed tableside. Served with grilled vegetables ~ \$27.95

“NOT FROM THE RANCH”

Wild Yellow Fin Tuna

Pan seared with Cajun seasonings. Served on a grilled pineapple ring with a Valencia orange and Chili glaze ~ \$27.95

Elk Medallions

Rocky Mountain raised elk tenderloin wrapped with Apple wood bacon and finished with a sour cream horseradish sauce. ~\$35.95

Chef's Choice

A special entrée prepared nightly by our chef

Atlantic Salmon

A fresh fillet poached in honey, lemon and dill - Fantastic! ~ \$23.95

Roasted Chicken

Oven roasted chicken half with virgin olive oil, rosemary, and garlic ~ \$24.95

Grilled Shrimp

Jumbo shrimp marinated in our own unique margarita mix and grilled ~ \$24.95

Jumbo Prawns

Hand breaded prawns dipped in a Malibu rum and coconut panko. Served with homemade cocktail sauce ~ \$22.95

Alaskan King Crab

20 ounces- steamed and served with drawn butter and lemon ~ \$39.95

Create your own combo

Add 3 jumbo grilled shrimp ~ \$7.95
Add 3 deep fried prawns ~ \$7.95
Add 12 ounces of Alaskan king crab ~ \$19.95