



STEAKHOUSE AT GREENHORN CREEK

GRAZING

TEMPURA FRIED ASPARAGUS <i>with Lemon Aioli & Sweet Chili Dips</i>	6.95
STEAMED CLAMS <i>in White Wine, Garlic, Tomatoes & Olive Oil with a Cheese Crouton</i>	12.95
SCOOZI BREAD <i>deep fried Bread stuffed with Gorgonzola, Green Onions</i> <i>Served with Tomato Fresca & Sundried Tomato Basil Aioli</i>	8.95
TOGARASHI SHRIMP <i>with Sesame Rice Cake Sweet Chili Sauce & Soy Reduction</i>	10.75
STUFFED MUSHROOMS <i>with Pesto & Melted Cheese in a Rich Marinara & Cheesy Bread</i>	7.95
GOLDEN CRISPY CALAMARI <i>with Spicy Sriracha Aioli</i>	9.95

TASTY SOUPS & SALADS

TODAY'S SPECIAL SOUP 4.95

THE ICEBERG WEDGE

With Tomatoes & Creamy Blue Cheese 6.50

PETITE CAESAR SALAD

With Grated Parmesan and Garlic Croutons
6.50

MIXED GREEN SALAD

Simply Tossed with Beets, Pistachio Nuts & Sundried Cranberries in a Champagne Vinaigrette
6.50

FRENCH ONION SOUP

A Classic, With Melted Cheese
5.95

DINNER ENTREES

MARINATED SKIRT STEAK

With Crispy Onions, Red Potatoes with Cheddar, Chives & Bacon 19.95

STUFFED CHICKEN

Breast of Chicken Stuffed with Smoked Mozzarella, Sundried Tomatoes & Spinach with a Light Parmesan Cream Sauce Served over Soft Polenta & Tomato Coulis 19.25

PISTACHIO NUT ENCRUSTED FRESH TILAPIA *with Mango salsa & Lemon Whipped Potatoes* 22.95

FRESH PAN FRIED SEA SCALLOPS *with Rainbow Tabiko served over Bacon Leek Risotto* 22.95

LOBSTER SAFFRON RISOTTO *with Fresh Asparagus & Green Onion in Lobster Sherry Sauce* 22.95

ROASTED DUCK BREAST *served with Truffled Risotto & Port Braised Vegetables* 23.95

BRAISED LAMB SHANK *with Creamy Risotto, Natural Jus and Vegetables* 23.95

CHARBROILED 6 OZ. FILET MIGNON

Served with Lobster Meat & Chive Whipped Potato in Madera Demi Glace 31.95

FRITZ' 14 OZ. SMOKED SPANISH PAPRIKA RUBBED RANCHER RIBEYE STEAK

Well-Marbled for Rich Flavor and Juiciness, served with Blue Cheese Scalloped Potato 28.95

BEER BRAISED BABY BACK PORK RIBS

With Tangy Homemade BBQ Sauce, served with Cornbread & Coleslaw 19.95

GRILLED NEW YORK STEAK

Simply seasoned, served with Sautéed Mushrooms, Red Potatoes, Cheddar Chives & Bacon 27.95

WE AUTOMATICALLY ADD 18% GRATUITY TO GROUPS OF 8 OR MORE. SPLIT PLATE CHARGE: 3.00

CAMPS "CREATE YOUR OWN PASTA"

*PENNE PASTA PREPARED "AL DENTE" AND SERVED TOSSED WITH YOUR CHOICE OF:
FIRE ROASTED TOMATO SAUCE,
CREAMY GARLIC-INFUSED ALFREDO SAUCE OR OUR HOMEMADE PESTO SAUCE
12.95*

*ADDITIONS: SAUTÉED MUSHROOMS, DICED BELL PEPPERS, ASPARAGUS
SUNDRIED TOMATOES, CAPERS, CARAMELIZED ONIONS .75 FOR EACH ADDITION
OR*

*ADDITIONS: GULF SHRIMP, MARINATED CHICKEN BREAST
OR ITALIAN SAUSAGE 4.00 FOR EACH ADDITION*

ADD:

SAUTÉED MUSHROOMS OR CARAMELIZED ONIONS TO ANY STEAK ON THE ENTRÉE MENU 1.95

SLOW ROASTED PRIME RIB

**SERVED FRIDAY AND SATURDAY NIGHTS
ALONGSIDE HORSERADISH CREAM AND A
BAKED POTATO WITH BUTTER, SOUR CREAM & CHIVES
8 OZ. PETIT CUT: 22.95 12 OZ. RANCH CUT 26.95**

CAMPS NIGHTLY CLASSICS

WEDNESDAYS

**Fresh Sole
Supper Night
\$14.95**

THURSDAYS

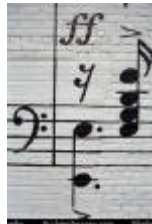
**Half Rack
Ribs & Mash
\$14.95**

FRIDAYS & SATURDAYS

**Roasted Prime Rib
Petit Cut \$22.95
Ranch Cut \$26.95**

SUNDAYS

**Our Special
Three Course Dinner
\$18**



LIVE MUSIC & DANCING

EVERY FRIDAY AND SATURDAY EVENING BEGINNING AT 7PM

ABOUT THE RESTAURANT

Like the chimney built in the original home in 1862, the restaurant is constructed of hand cut and chiseled rhyolite stone from a local quarry. The clubhouse and restaurant were inspired by the distinguished Julia Morgan and designed by California architect, Mark Primack. Doorways and windows are framed in recovered Douglas fir, dating to 1910. The bar tops are Carrara marble and the tables are made from 230 year old wood recycled from an old Pennsylvania barn. Majestic stone fireplaces flank twelve foot panel doors. The dining room is elegant without being pretentious. The dining room has high ceilings and an abundance of natural light, which exudes a rustic theme and a feeling of warmth.

THE MENU

The Menu is designed using fresh, local ingredients when possible. The food is comfortable, yet artistic with innovative flair along with regional classics. Hand-cut steaks and fresh fish prevail, salads are hand-tossed, meats and steaks are cut in-house, and, like in any good ranching community, slow-roasted Prime Rib is served on Friday and Saturday nights. Tasty, quick sandwiches, salads and burgers are served for lunch and throughout the day. Brunch is served on Sunday with a wide variety of choices including the best Eggs Benedict, and other glorious breakfast selections.

EXECUTIVE CHEF: VINCE BELUARDO

RESTAURANT HOURS:

**LUNCH: WED. THRU SAT., 11:30AM -5: 00 PM DINNER: 5:00PM -8:00PM WEEKENDS UNTIL 9:00PM
SUNDAY BRUNCH: 10:00 AM UNTIL 2:00 PM THE LOUNGE: OPENS AT 11:00 AM DAILY (209) 736-8181**