



## Appetizers

**Crab Cakes** *\$14*  
Premium blue lump crab with bell peppers, pan seared and served with a roasted red pepper cream sauce.

**New Mexico Green Chile** *\$11*  
Roasted Anaheim green chile stuffed with filet mignon, garlic, cream cheese and basil; then pan fried and served with marinara sauce and Asiago cheese.

**Jumbo Chicken Wings** *\$10*  
Lightly floured with spices and deep fried with your choice of spicy buffalo, Carolina, or Thai style. Served with a side of ranch dressing and celery sticks.

**Spinach & Artichoke Dip** *\$4*  
Tender artichokes, creamy spinach, and melted cheese, served in a warm crock with pita bread triangles.

**Caprese Flatbread** *Full Order \$12*  
*Half Order \$7*  
Artisan flatbread layered with a savory garlic spread, mozzarella cheese, roma tomatoes and fresh basil.

**Shrimp Cocktail** *\$9*  
Chilled shrimp served in our house cocktail sauce with diced fresh avocado. Served with lemon wedge and celery sticks.

**Crab Stuffed Mushrooms** *Full Order \$13*  
*Half Order \$7*  
Tender mushrooms stuffed with our house crab mix featuring blue crab. Topped with warm Hollandaise sauce.

## Salads

**Classic Caesar**  
Crisp Romaine chopped and chilled. Tossed with croutons, creamy Caesar dressing and aged Parmesan cheese.

*Classic Caesar \$10*

*Chicken Caesar \$13*

**Flat Iron Steak Salad** *\$16*  
Charbroiled thinly sliced 8 ounce Flat Iron steak on a bed of mixed salad greens topped with halved cherry tomatoes, purple onion rings, and Parmesan croutons.

**Grilled Atlantic Salmon Salad** *\$17*  
Fresh spinach, mandarin orange wedges, and toasted almonds with your choice of blackened, mesquite seasoned or honey pan seared salmon.

**Blue Cheese Wedge** *\$10*  
Crisp iceberg wedge, Danish bleu cheese crumbles, crisp bacon, tomato and chopped red onion topped with Danish blue cheese dressing.



## Soups

**French Onion Soup** *\$8*  
Sweet Bermuda, Vidalias, green and pearl onions all sautéed in a sherry wine beef broth, topped with a garlic crouton, Swiss and Jack cheeses.

**Creamy Lobster Bisque** *\$9*  
Reduced lobster stock incorporated with rich heavy cream and a hint of cognac.

**Soup du Jour** *\$5*  
Chef's soup of the day

## Lighter Fare

*Served with your choice of garlic fries, steak fries, sweet potato fries, house salad or cole slaw*

**Aspens Burger**  
8 oz. burger made with choice ground beef. Served on a toasted Telera roll with all the trimmings  
*Burger \$10 Cheeseburger \$11*  
*Bacon Cheeseburger \$12*

**Grilled Avacado BLT Burger** *\$13*  
8 oz. burger with applewood smoked bacon, avacado, lettuce, tomato, Asiago cheese and balsamic onion chipotle mayo, stuffed between a black pepper onion bun.

**Sliders**  
Three or four mini burgers topped with caramelized onions, bacon, and your choice of blue cheese crumbles, Swiss cheese, or cheddar cheese.

*3 mini burgers / \$11*

*4 mini burgers / \$13*

**New York Steak Sandwich** *\$23*  
A delicious 10 oz. New York steak served on our house-made rolls.  
Add cheese, sautéed mushrooms or sautéed onions. *\$1*

**Fish and Chips** *\$18*  
Samuel Adams beer battered halibut filets served with lemon wedges, house tartar sauce, and a side of fresh coleslaw.

## Entree Sides

*Two sides served with entrée - additional sides \$3.00 ea.*

- Roasted Garlic Mashed Potatoes
- Sweet Potato Fries
- Baked Potato
- Steak Fries or Garlic Fries
- Macaroni and Cheese
- Rice Pilaf
- Steamed Broccoli
- Corn on the Cob
- Cole Slaw
- Chef's Vegetables
- Black Beans with Tomatoes & Basil

# Steaks & Prime Rib

All entrées served with choice of soup du jour, Caesar or house salad, and two entrée sides. We also offer bourbon mushroom sauce and whiskey peppercorn sauce served on the side.

## Roasted Prime Rib

Prime rib encrusted with black pepper, kosher salt, fresh garlic and herbs. Slow roasted and served with au jus and creamy horseradish on the side.

Gentleman's	\$34
Regular	\$29
Petite	\$24

**8 oz. Top Sirloin** \$21  
Hand-cut, center-cut top sirloin, served charbroiled.

**Bone-In Cowboy Rib Eye** \$46  
*Our signature item!* A 20 oz rib eye seasoned with our house steak seasoning, charbroiled and served with Chimichurri sauce and topped with onion rings.

## Filet Mignon

The most tender steak of them all. Served charbroiled.

Regular	\$37
Petite	\$29

## Filet Mignon Oscar Style

Our flavorful Filet Mignon topped with blue crab meat, Bearnaise sauce and grilled asparagus spears.

Regular	\$43
Petite	\$34

## Steak Diane

Pan-seared Filet Mignon medallions in a sauce using mushrooms, green onion, butter, shallots, beef stock, white wine and brandy.

Regular	\$39
Petite	\$34

**New York Steak** \$28

A tender New York charbroiled to perfection and served with the option of sautéed mushrooms and onion.

**Rib Eye Steak** \$31

Rib Eye steak prepared with your choice of blackened with sauteed peppers and onions, charbroiled or topped with blue cheese crumbles.

## Cooking Styles - Made to Order

RARE: Cool center, red from edge to edge.

MEDIUM RARE: Warm, red center.

MEDIUM: Hot center, pink throughout.

MEDIUM WELL: Hot, slightly pink center.

WELL DONE: Hot center, no pink.



## ADD A LOBSTER TAIL

*Market*

Add to any entrée a 10-12 oz. Canadian lobster tail butter-basted and broiled. Served with lemon crown and hot butter.

# Specialties

## Carolina Baby Back Ribs

Our pork ribs are slow-cooked to tender perfection and served with our in-house Carolina barbecue sauce.

Half Rack	\$21
Full Rack	\$29

## Carson City Chicken

\$18

Two grilled chicken breasts with crisp bacon strips smothered in sautéed mushrooms, melted pepper jack and cheddar cheese, with honey mustard sauce.

## Chicken Marsala

\$20

Sautéed chicken cutlets served in a sauce featuring Marsala wine, mushrooms, onions and shallots.

## Gouda-Stuffed Chicken Breast

\$20

Sauteed chicken breast stuffed with gouda cheese and served with fresh apples sauteed in chicken broth, apple cider vinegar, garlic and honey.

*\*The following specialty dishes are served with choice of soup du jour, Caesar or house salad (no entrée sides).*

**\*Chicken Fettucini** \$16

Tender chicken breast tossed in garlic parmesan cream sauce on a bed of fettucini. Garnished with diced tomato and green onion and served with garlic ciabatta bread.

**\*Pasta Primavera** \$16

Trottole pasta tossed with asparagus, mushrooms, bell peppers, tomatoes, green onions and Asiago cheese in a basil pesto Alfredo sauce, served with garlic Ciabatta bread.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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# Seafood

All entrées served with choice of soup du jour, Caesar or house salad, and two entrée sides. We also offer bourbon mushroom sauce and whiskey peppercorn sauce served on the side.

## Atlantic Salmon \$23

Offered as blackened, honey pan seared or our house favorite, Kodiak style.

## Chipotle Southwest Shrimp \$24

Shrimp stuffed with blue crab that has been enhanced with jack cheese, jalapeno, cilantro and bacon, served over a chipotle beurre blanc sauce.

## Coconut Shrimp \$20

Seven large shrimp dipped in coconut batter and fried to a golden brown. Served with a special marmalade sauce.

## Shrimp Boat \$27

Large shrimp served three ways including a sugar cane shrimp skewer, coconut shrimp, and shrimp scampi. Served with a lemon crown, house marmalade, and our zesty shrimp sauce.

## Wild Alaskan Halibut \$29

Grilled with shrimp tempura and lime beurre blanc sauce or grilled with a pineapple mango fruit salsa.

## Lobster Tail *Market*

A 10-12 oz. Canadian lobster tail butter-basted and broiled. Served with lemon crown and hot butter.

## Salmon Alaska \$23

Poached salmon filet in a champagne sauce with sauteed scallops, mushrooms, green onions and diced tomatoes.

## ADD A LOBSTER TAIL *Market*

Add to any entrée a 10-12 oz. Canadian lobster tail butter-basted and broiled. Served with lemon crown and hot butter.

Please be advised some foods may contain allergens such as: milk, eggs, fish, shellfish, tree nuts, peanuts, soybean, wheat or gluten.

# Beverages

Please ask your server for a wine list to compliment your meal or other selections.

# Combinations

## Steak and Shrimp \$28

8 oz. center cut top sirloin and your choice of three coconut shrimp or a grilled shrimp skewer.

## Chicken and Shrimp \$24

Two BBQ or grilled, chicken breasts served with your choice of three coconut shrimp or a grilled shrimp skewer.

*For Carson City Chicken- add \$2*

*For Chicken Marsala - add \$4*

*For Gouda Stuffed Chicken- add \$4*

## Salmon and Shrimp \$29

BBQ, blackened, honey pan seared or Kodiak style salmon with your choice of three coconut shrimp or a grilled shrimp skewer.

## Chicken and Ribs \$24

Two BBQ or grilled chicken breasts served with 1/3 rack of succulent pork baby back ribs.

*For Carson City Chicken- add \$2*

*For Chicken Marsala - add \$4*

*For Gouda Stuffed Chicken- add \$4*

## Salmon and Ribs \$29

BBQ, blackened, honey pan seared or Kodiak style salmon served with 1/3 rack of succulent pork baby back ribs.

# Children's Menu

*(Intended for those children 12 years of age and under.)*

Hamburger with French Fries \$5.95

Cheeseburger with French Fries \$6.95

Chicken Fingers with French Fries \$6.95

Mac & Cheese \$5.95

Grilled Cheese with French Fries \$5.95

Spaghetti & Meatballs \$6.95