

— O W Y H E E —
TAVERN
— S T E A K & S E A —
EST-2016

THREE COURSE MENU

FIRST COURSE

CHOOSE ONE

CUP OF SOUP
CAESAR SALAD
HOUSE DINNER SALAD

SECOND COURSE

CHOOSE ONE

\$35 SELECTION

BOURBON BLEU TOP SIRLOIN

Snake River Farms Gold Label American Wagyu top sirloin topped with a bourbon bleu cheese sauce and thick cut onion rings, served with sautéed vegetables and a baked potato

ALMOND CRUSTED TROUT

Local Hagerman trout with an almond and panko crust sautéed and topped with a lemon beurre blanc, served with sautéed vegetables and garlic mashed potatoes

PORK TENDERLOIN DIANE

Roasted and seared pork tenderloin sliced and topped with a demi-glace peppercorn gravy served with sautéed vegetables and garlic mashed potatoes

\$50 SELECTION

LOBSTER OSCAR

Canadian cold water lobster tail (6 oz) baked then stuffed with lump crab meat and topped with a lemon beurre blanc, served with sautéed vegetables and baked potato

SURF-N-TURF

Imperial Northwest Filet Mignon (8 oz.) topped with two jumbo shrimp and a chipotle garlic butter, served with sautéed vegetables and choice of side

\$65 SELECTION

SNAKE RIVER FARMS SILVER RIBEYE

Snake River Farms American Wagyu Ribeye broiled and topped with a demi-glace compound butter, served with sautéed vegetables and a baked potato

THIRD COURSE

CHOOSE ONE

CHURROS

Chocolate filled churros with caramel dipping sauce and whipped cream

BUTTER CAKE

House-made butter cake topped with an Oregon compote and whipped cream