

# Pond Steakhouse

## Appetizers

**Shrimp Scampi 12.00**  
Shrimp Sautéed with Butter, Garlic, White Wine and Fresh Herbs

**Alaskan Seafood Cakes 12.00**  
Spicy Cilantro Coconut Curry Sauce

**Classic Shrimp Cocktail 12.00**  
Chipotle Horseradish Cocktail Sauce, Lemon

**Soup du Jour 6.00**

**Crab Stuffed Mushrooms 14.00**  
Citrus Butter, Lemon

**Crispy Fried Calamari 14.00**  
Garlic Aioli

**Truffled Fries 9.00**  
Truffle Oil, Parsley, Parmesan, Roasted Garlic Aioli

## Entrees

*Add the Bottomless Salad Bar to your Entree for 12.00*

**Hunters Style Steak Tips 26.00**  
With Mushrooms and Assorted Peppers  
Served with Mashed Potatoes

**Old Fashioned Fish-N-Chips 24.00**  
Alaskan Halibut, Shoe String Fries  
Artichoke Tartar Sauce

**House-Smoked ½ Chicken 28.00**  
House-Made BBQ Sauce  
Served with Sweet Potato Puree and Seasonal Vegetables

**Bison Burger 16.00**  
Bacon Onion Marmalade, House Smoked Cheddar  
Shoe String Fries

## Steaks

**Served with Seasonal Vegetables**

**12 oz. New York Strip\***  
Served with Garlic Mashed Potatoes and  
House Steak Sauce  
**44.00**

**14 oz. Slow-Roasted Prime Rib\***  
Served with a Loaded Baked Potato and  
Horseradish Crème and Au Jus  
**34.00**

**8 oz. Filet Mignon\***  
Served with Garlic Mashed Potatoes  
Topped with Béarnaise Sauce  
**34.00**

## Bottomless Salad Bar

**13.00**

**Add:**

**Seasonal Vegetables 6.00**

**3 Grilled Shrimp 10.00**

**1/2 lb King Crab 35.00**

**Sautéed Mushrooms 6.00**

TO BETTER SERVE OUR GUESTS, WE DO NOT OFFER SPLIT CHECKS.

15% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 8 OR MORE GUEST FOR YOUR CONVENIENCE

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# Wines By the Glass & Bottle

## Sparkling

			Glass	Bottle
8787	Mumm's Napa Valley Brut, CA		-	187ml 12
8100	Roederer Estate Brut, Anderson Valley, CA			58
8130	Veuve Clicquot "Yellow Label" Brut, Champagne, France			93

## White Wine

7885	Montinore Pinot Gris, Willamette Valley, OR	2016	8	34
6131	Whitehaven, Sauvignon Blanc, New Zealand	2017	10	42
8516	Dr. Loosen "L" Riesling, Germany	2017	9	40
6660	Sonoma-Cutrer, Chardonnay, Russian River, CA	2015	12	50
6722	Chehalem "INDX", Unoaked Chardonnay, Willamette Valley, OR	2015		50
6709	Cakebread, Chardonnay, Napa, CA	2013		75

## Rosé Wine

7865	Matua, Rosé of Pinot Noir, NZ	2016	8	34
------	-------------------------------	------	---	----

## Red Wine

2518	Cherry Tart, Pinot Noir, CA	2014	10	44
5025	Tilia, Malbec, Mendoza, AR	2017	9	40
1664	Conn Creek "Herrick", Red Blend, Napa, CA	2013	11	46
1180	Z. Alexander Brown "Uncaged" Cabernet Sauvignon, CA	2016	12	50
2003	Duckhorn, Merlot, Napa, CA	2014		119
1358	Pine Ridge, Cabernet Sauvignon, Napa, CA	2015		85
1403	Robert Mondavi "Reserve", Cabernet Sauvignon, Napa, CA	99,02,03		200
1365	Opus One, Napa, CA	2006		260
1556	Joseph Phelps Insignia, Napa, CA	2007		325
4241	Perrin "Reserve", Cotes du Rhone, FR <i>1.5L Magnum</i>	2010		58

## Steakhouse Brews

<b>Alaskan Amber</b>	<b>\$6.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Corona</b>	<b>\$6.00</b>
<b>Deschutes Fresh Squeezed IPA</b>	<b>\$6.00</b>
<b>Midnight Sun Kodiak Brown 22oz</b>	<b>\$13.00</b>
<b>Sonoma Organic Apple Cider</b>	<b>\$6.00</b>