

## ***First Impressions***

*Classic Shrimp Cocktail*

*Baked Brie*

*Grilled Artichoke*

*Portobello Frites*

*Thumb Butte Crab Cakes*

*Butternut Squash Ravioli*

*Flaming Green Lip Mussels*

*Blue Cornmeal Encrusted Soft Shell Crab*

***\*Adlesheim Pinot Gris / Paraiso Riesling***

## ***Soup du Jour***

*Cup*

*Bread Bowl*

## ***Lynx Creek Chili***

*Cup*

*Bread Bowl*

***\*Paringa Shiraz***

## ***Salads***

*House Greens*

*Iceberg Wedge*

*House Caesar*

*Charred Lamb*

***\*Selby Rose' / Elk Cove Pinot Noir***

# ***Dinner***

## ***Poultry***

*Bradshaw Chicken*

*Roast Duck*

*Roasted Pesto Cornish Hen and Gnocchi*

***\*Selby Chardonnay / Trevor Jones Grenache***

## ***Signatures***

*Tournedos of Venison Loin*

*Aged Beef Tenderloin Mignon*

*Buffalo Strip Steak*

*Slow Roasted Prime Rib of Beef*

*Top Sirloin of Beef Au Poivre*

*14 oz. Porterhouse Steak*

***\*Mitolo Jester Cabernet / Kinton Syrah***

## ***Seafood***

*Crab Legs*

*Scottish Salmon*

*Chilean Sea Bass*

*Black Cod*

*Lobster Vol-Au-Vent*

*Wild Hawaiian Tuna*

***\*Paco & Lola Albarino / Jax Y3 Sauvignon Blanc***

## ***Pasta***

*“Mac and Cheese”*

*Chicken Habanero Sausage, with Rigatoni*

*Forest Mushroom Fondue, with Farfelle*

*Pesto Scallops with Capellini*

**\*Santa Barbara “ZCS” Red / Santa Julia Organica Torrantes**

## ***Thumb Butte Dining Room Sunset Menu***

*Our Sunset Menu is served Sunday through  
Thursday from 4:30 – 6:30 pm  
(Excluding Holidays)*

***All entrees are served with a  
choice of soup or salad to start &  
Chefs choice of accompaniments***

### ***Charred Alaskan Salmon***

*6 oz. Filet over Wild Rice with House prepared BBQ Glaze  
Sixteen*

### ***Skillet Fried Basa***

*A Pacific Snapper in a light Parmesan Crust with a Lemon Caper Sauce  
Eleven*

### ***Chicken Napoleon***

*Pan Roasted Breast in a Roasted Pepper Madeira Sauce over Garlic Linguine  
Twelve*

### ***Flat Iron Steak***

*8 oz. with Herbed Gorgonzola Cream  
Fifteen*

### ***Grilled Pork Chop***

*Pork Chop with Apple Sauce – A Classic  
Twelve*

### ***Beef Tips Stroganoff***

*Tenderloin Tips over Egg Noodles in Traditional Mushroom Sour Cream Sauce  
Seventeen*

### ***Shrimp Alfredo***

*White Shrimp Fettuccine with Asparagus and Sundried Tomatoes in a Garlic Alfredo  
Sauce  
Fourteen*

***Crispy Red Trout***

*Pan Fried Boneless Brooke Trout with Watermelon Salsa Fresca  
Twelve*

*20% service charge added to groups of 6 or more*

*Consuming raw or uncooked meats or eggs may increase the risk of foodborne illness*