

## Starters

### **Calamari** 9.

Lightly breaded rings and tentacles are deep fried and served with lemon vinaigrette tossed Arcadian green salad and side of chipotle aioli.

### **Coconut Prawns** 13.

Three jumbo prawns, breaded with tempura and sweet coconut. Deep fried to golden brown, surrounding our cilantro slaw and served with mango chutney.

### **Seafood Cocktail** 13.

Served in a chilled wine glass are two poached and chilled jumbo prawns, a generous portion of bay shrimp, crab, and fresh Arcadian salad greens served with Chef Bill's cocktail sauce and a lemon wedge.

### **Caramelized Onion Dip** 12.

Onions sautéed in butter, brown sugar, and whisky melded together with cream cheese. Served with flat bread and vegetables

### **Quesadilla** 10.

Cheddar and Monterey, black olives, green onion, tomato melded between spinach flour tortilla. Served with a side of salsa and guacamole and topped with crème fraiche.

**With Chicken or Ground Beef. Add Bay Shrimp 1.**

## Brand 33 Salads and Soup

### **Brand 33 Soup of the Day** 7.

### **Avocado & Shrimp Summer Salad** 10.

Arcadian greens topped with half of an avocado filled with bay shrimp salad.

### **Aspen Lakes House Salad** 7. Entrée 10.

Field greens, beets, apple, blue cheese, candied nuts, crispy onion, and tart cherry vinaigrette

### **Caesar Salad** 7. Entrée 10.

Romaine hearts, roasted garlic Caesar dressing, shaved parmesan, and rosemary croutons

**Salad Add-Ons: Grilled Chicken Breast or Bay Shrimp 5. Steelhead Filet 6.**

### **Stockman Steak Salad\*** 19.

Grilled peppered flat iron on field greens with avocado, chopped egg, bacon, tomato, and cucumber with chunky blue cheese dressing, topped with crispy onions.

**Substitute Chicken.**

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

# Dinner

Add a House or Caesar Salad for \$5.

**Brand 33 Filet Mignon\*** 40.

A bacon wrapped 8 ounce filet of aged, choice grade, premium quality Northwest beef from Double R Ranch. Served atop a crispy onion nest, topped with Pinot Noir Demi Glace and blue cheese butter, roasted garlic potatoes, and vegetable du jour.

**Brand 33 Prime Rib\*** 27.

Ten ounces of prime rib smoked and slow roasted to perfection. Accompanied by garlic mashed potatoes, vegetable du jour, au jus, and horsey sauce.

**Cast Iron Seared Flatiron Steak\*** 24.

Roasted garlic potatoes, vegetable du jour, and Chimichurri

**Roasted Cornish Game Hen** 22.

Oven roasted till golden brown with orange marmalade and sage glaze. Served with wild grains and vegetable du jour.

**Apple Jack Pork Chop** 27.

This 10 oz. center cut pork chop is grilled, sauced with our famous Apple Jack Demi glaze, and paired with garlic mashed potatoes and the vegetable du jour.

**Beer-Battered Fish & Chips** 17.

Delicate deep fried fish served with Pineapple Slaw, Brand 33 tartar sauce and lemon.

**Aspen Lakes Steelhead** 28.

Pacific Northwest Steelhead seared and served over sautéed leeks, Shiitake mushrooms and a braised fennel bulb. Encircled with wild grains and accented with a balsamic reduction.

**Ratatouille with Polenta** 19.

Fresh zucchini, tomato, and eggplant sautéed together with garlic, white wine, and fresh herbs. Served along side polenta triangles and garnished with balsamic reduction.

*We are committed to local sustainable ingredients in the preparation of our recipes. We source the freshest, highest quality meat, seafood, produce and poultry.*