

THE WHITE BUFFALO GRILLE

APPETIZERS

BRIE EN CROUTE 9

Creamy French brie wrapped in puff pastry and baked to perfection, served on a mirror of warm raspberry coulis.

BLACK & BLEU SKEWERS 11

Pan seared beef tenderloin tips deglazed with Jack Daniels, topped with Maytag bleu cheese cream and balsamic reduction.

RUSTIC CRAB CAKES 12

Hand breaded lump crab cakes served with a crisp cabbage slaw and a traditional remoulade sauce.

JUMBO SHRIMP COCKTAIL 12

Four large prawns nestled on a fresh cucumber relish with our house made cocktail sauce and lemon.

WHITE BUFFALO WINGS 11

Spicy chicken wings served with hearts of celery, our house made bleu cheese dressing and tangy buffalo bbq sauce.

SOUP & SALADS

FRENCH ONION SOUP 5

Topped with garlic crostini and gruyere, gratinéed in our stone fired oven.

CAESAR SALAD 5

Hearts of romaine, parmesan cheese and garlic croutons tossed in our house made Caesar dressing.

WEDGE SALAD 6

Crisp baby iceberg lettuce wedges, crumbled Maytag bleu cheese, applewood smoked bacon, grape tomatoes and house made bleu cheese dressing.

Enhance any entrée with French Onion Soup, Caesar Salad or Wedge Salad 2

SIGNATURE SERIES

Served with a house salad or soup du jour.

BISON BURGER 15

A half pound buffalo patty, charbroiled, topped with creamy French brie and caramelized red onion on a grilled brioche roll. Served with our thick cut house fries and bistro dipping sauce.

CHICKEN CORDON BLEU 20

All-natural chicken breast stuffed with black forest ham and gruyere, lightly breaded and baked to perfection. Served with tarragon supreme sauce and choice of two accompaniments.

DOUBLE-CUT PORK CHOP 20

A premium, bone-in pork loin pan seared and finished with a rich mustard demi-glace. Served with choice of two accompaniments.

TOURNEDOS OSCAR 31

Twin medallions of Vintage beef tenderloin pan seared, topped with Dungeness crab meat, asparagus spears and sauce béarnaise. Served with choice of two accompaniments.

LAMB CHOPS 30

Three double-cut Colorado lamb chops, charbroiled and served on a mirror of rosemary pinot noir demi-glace with choice of two accompaniments.

CHICKEN PICCATA 19

Two all-natural chicken breasts pan seared with chopped bacon, splashed with white wine, finished with fresh squeezed lemon juice, capers, whole butter and parsley. Served with choice of two accompaniments.

CAVATAPPI ALLA VODKA 15

Oven roasted roma tomatoes combined with premium vodka and heavy cream tossed with cavatappi pasta and fresh basil.
Add your choice of grilled chicken, sautéed shrimp or sautéed mushrooms. 5

THE WHITE BUFFALO GRILLE

OFF SHORE

Served with a house salad or soup du jour.

SHRIMP SCAMPI 22

Five large prawns sautéed with garlic, a splash of white wine, finished with whole butter and fresh squeezed lemon juice, tossed with linguine.

JUMBO FRIED SHRIMP 20

Eight panko breaded shrimp deep fried to a golden brown, served with choice of two accompaniments.

ALASKAN KING CRAB LEGS 40

One full pound of king crab legs with drawn butter and lemon, served with choice of two accompaniments.

ATLANTIC LOBSTER TAIL 40

Stone fired 14oz. cold water Atlantic lobster tail with drawn butter and lemon, served with choice of two accompaniments.

HONEY-BOURBON SALMON 20

Fresh salmon grilled to perfection, topped with a honey-bourbon glaze and finished in our stone fired oven, served with choice of two accompaniments.

CHEF'S CATCH OF THE DAY

Your server will entice you with today's offering.

ACCOMPANIMENTS

YUKON GOLD MASHED POTATOES

RICE DU JOUR

CHEF'S VEGETABLES

BAKED POTATO

CREAMED CORN

AU GRATIN POTATOES

SAUTÉED MUSHROOMS 2

STEAMED ASPARAGUS 2

SIGNATURE STEAKS

We proudly feature prime grade, Vintage, all natural beef. Served with a house salad or soup du jour and two accompaniments.

TOP SIRLOIN 19

10oz. hand selected

BONE-IN RIBEYE 30

16oz. hand selected "Cowboy" cut

NEW YORK STRIP 30

12oz. hand selected

FILET MIGNON 31 / 36

6oz. / 10oz. hand selected

PRIME RIB 23 / 29

9oz. / 14oz.

Slow roasted and served with au jus and creamy horseradish sauce.

SURF & TURF

6oz. filet mignon with choice of:

Petite Lobster Tail 40

½ lb. King Crab Legs 40

Four Jumbo Fried Shrimp 35

STEAK TEMPERATURE GUIDE

RARE : very red, cool center

MEDIUM RARE : red, warm center

MEDIUM : pink center

MEDIUM WELL : slightly pink center

WELL : cooked throughout, no pink

DESSERTS

ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS.