



APPETIZERS

ROASTED PORTOBELLO	9
<i>With "champ" potatoes, cowboy caviar and cherry tomato vinaigrette.</i>	
SAUTEED MUSHROOMS	10
<i>With Cabernet Sauvignon butter.</i>	
COWBOY CAVIAR ☑	11
<i>Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon bay shrimp and avocado. Served with blue corn chips.</i>	
BAKED BRIE & FRUIT	13
<i>Caramelized with rosemary honey and served with rosemary croccantini.</i>	
CRISPY CALAMARI STRIPS	14
<i>Quick fried and tossed with spicy sweet chili slaw.</i>	
SEARED WILD ALASKA SALMON	14
<i>Flash seared in sweet sesame-soy sauce with crispy wontons.</i>	
SHAKING BEEF*	16
<i>Beef tenderloin strips seared with red onion and garlic in soy-lime glaze.</i>	
STEAK & MUSHROOM TOWER*	24
<i>Seared beef tenderloin and roasted portobello.</i>	

STARTER SOUPS & SALADS

BEEF FARRO SOUP	CUP 7/BOWL 9
<i>Northwest beef, vegetables and Italian farro simmered in our homemade broth.</i>	
ROASTED CORN & POBLANO CHILI CHOWDER	CUP 7/BOWL 9
<i>Sweet corn and smoky peppers add flavor to this creamy summer chowder.</i>	
HOUSE DINNER SALAD	5
KNIFE & FORK CAESAR	6
HEARTS OF ROMAINE ☑	7
<i>With blue cheese, bay shrimp and toasted hazelnuts.</i>	
SEASONAL SALAD	9
<i>Fresh raspberries, crumbled blue cheese, peach-nectarine salsa and toasted hazelnuts with spinach and fresh Northwest peach dressing.</i>	



ENTREE SALADS

CHICKEN COBB SALAD ☑.....	19
<i>Roasted chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette.</i>	
SNAKE RIVER FARMS STEAK SALAD*	21
<i>Wagyu top sirloin, sliced and grilled tops our green salad tossed with fresh lime vinaigrette, cucumber and fresh mango.</i>	

BROILER FAVORITES

SNAKE RIVER FARMS WAGYU BEEF BURGER* ☑	15
<i>One-third pound chargrilled Wagyu burger cooked to order. Served with French fries.</i>	
ROASTED PORTOBELLO MUSHROOM	17
<i>Served with grilled asparagus, Brussels sprouts, roasted carrots, cherry tomato vinaigrette and "champ" potatoes.</i>	
BUDD'S HOUSE GROUND BURGER*	19
<i>One-half pound American Kobe uptown burger chargrilled to order and topped with a fried egg, Budd's steak sauce, double creme cheese, prosciutto and more. Served with French fries.</i>	
THICK CUT PORK CHOP	29
<i>Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote.</i>	

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

☑ **We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.**



NORTHWEST STEAKS

We are proud to serve the best premium Northwest beef from Snake River Farms and Double R Ranch as well as Certified Angus beef from local farms such as Rathbun Angus Ranch in Moses Lake.

SNAKE RIVER FARMS WAGYU TOP SIRLOIN* ☑..... **26**
A 7 ounce Northwest Wagyu steak grilled to your liking. Served with a baked potato.

10 OUNCE WAGYU TOP SIRLOIN* \$31

STEAK OSCAR* ☑..... **34**
A 7 ounce Wagyu top sirloin grilled to your liking and crowned with Dungeness crab, asparagus and bearnaise. Served with a baked potato.

4 OUNCE CERTIFIED ANGUS FILET OSCAR* ~ \$36

CERTIFIED ANGUS BEEF® BRAND FILET MIGNON* ☑..... **39**
A 6 ounce Certified Angus Beef® brand 28-day aged hand-cut filet wrapped in prosciutto. Served with "champ" potatoes.

-OR-

A 6 ounce Certified Angus Beef® brand 28-day aged filet grilled with Cambozola butter. Served with "champ" potatoes.

8 OUNCE TENDERLOIN FILET* ~ \$47

CERTIFIED ANGUS BEEF® BRAND RIB EYE STEAK* ☑..... **49**
A 14 ounce hand-cut rib eye steak, chargrilled to your liking. Served with seasonal vegetable and a baked potato.

BUDD'S SIGNATURE STEAKS

DRY-AGED DOUBLE R RANCH NEW YORK* ☑..... **49**
A 60-day aged 14 ounce Double R Ranch Signature strip steak. Served with a baked potato.

TOMAHAWK RIB EYE*..... **90**
Our signature 45-day aged long bone rib eye roasted and perfect for 2 to share. Our chefs would love to slice it for you. Served with "champ" potatoes.

FISH & GAME

APPLEWOOD SMOKED DUCK..... **24**
With sweet onion and cherry sauce. Served with raisin pistachio rice pilaf.

WILD WALLEYE **25**
Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with raisin pistachio rice pilaf.

ROASTED GARLIC SCAMPI PRAWNS ☑..... **26**
Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata.

MARTINEZ FAMILY RANCH LAMB CHOPS*..... **28**
Naturally raised lamb from the Martinez Family Ranch in the Yakima Valley chargrilled and finished with pepper jelly and mint pesto. Served with "champ" potatoes and seasonal vegetable.

FRESH WILD SILVER SALMON ☑..... **28**
Chargrilled with citrus butter and finished with fresh local peach-nectarine salsa. Served with raisin pistachio rice pilaf and seasonal vegetable



JOIN US FOR OUR WEEKEND FEATURES

FRIDAY & SATURDAY
CERTIFIED ANGUS BEEF® BRAND PRIME RIB* ~ 38
Budd's slow roasted 10 oz. cut served with a baked potato.

SUNDAY NIGHT
3 FOR \$30 SURF & TURF*
Enjoy this special selection of 3-course dinners. Each meal includes your choice of starter, entree and dessert.

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