

HAMLEY STEAKHOUSE

ROUND-UP 2021

APPETIZERS

STEAK TIPS

STEAK TIPS SAUTÉED WITH GARLIC, ONIONS AND WHITE WINE WITH HAMLEY BBQ SAUCE **16**

SAUTÉED MUSHROOMS

BUTTON MUSHROOMS SAUTÉED WITH BACON IN WHITE WINE AND BUTTER **13**

ENTRÉE SALADS

ADD 6oz. GRILLED CHICKEN BREAST **8**

CAESAR

CRISP ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH CROUTONS AND FRESHLY GRATED PARMESAN CHEESE **13**

CRANBERRY SPINACH

FRESH SPINACH TOSSED IN APPLE CIDER VINAIGRETTE, TOPPED WITH SUNDRIED CRANBERRIES, APPLES, CHÈVRE CHEESE AND TOASTED ALMONDS **14**

ENTRÉES

PROUD PURVEYORS OF USDA PRIME GRADED STEAKS

LESS THAN 2% OF AMERICAN BEEF EARNS THE COVETED RATING OF USDA PRIME - ENJOY THE BEST OF THE BEST!

QUALITY BEEF IS VERY EXPENSIVE... DOING OUR BEST TO MANAGE PRICE AND QUALITY

TOP SIRLOIN - 8oz

PREPARED WITH YOUR CHOICE OF HAMLEY SPICE RUB OR EL GAUCHO STYLE WITH CHIMICHURRI, SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS **39**

RIB EYE - 14oz

THE VERY BEST USDA PRIME BEEF, THIS STEAK WILL MELT IN YOUR MOUTH! SERVED WITH A BIG BAKED POTATO AND SAUTÉED GREEN BEANS **59**

ADDITIONAL SUPERIOR QUALITY CHOICE STEAKS

TENDERLOIN FILET - 8oz

EATS LIKE PRIME, SERVED WITH PORT DEMI-GLACE, SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS **49**

PRIME RIB - 10oz

SLOW COOKED TO PERFECTION, SERVED WITH A BIG BAKED POTATO AND SAUTÉED GREEN BEANS **45**

RARE
red, cool center

MEDIUM RARE
red, warm center

MEDIUM
pink center

MEDIUM WELL
slightly pink center

WELL
cooked throughout

FIRE ROASTED SALMON

FRESH SALMON FILET TOPPED WITH LEMON DILL BUTTER, SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS **29**

MUSHROOM CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH PARMESAN MUSHROOM CREAM SAUCE, SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS **25**

ADD TO ANY ENTRÉE

SMALL RANCH GARDEN SALAD **6** | LOAD YOUR POTATO **4**

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

A gratuity of 18% may be added to groups of 8 or more 03779.TT.09.21



DRINK MENU

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SPECIALTY DRINKS

TALL DARK & HANDSOME

PENDLETON WHISKY, GIN, VODKA, RUM, TRIPLE SEC AND SWEET & SOUR
TOPPED WITH A SPLASH OF COKE 9

LESTER'S LEMONADE

PENDLETON WHISKY, TRIPLE SEC AND SWEET & SOUR, TOPPED WITH SPRITE 9

PENDLETON PEACH

PENDLETON WHISKY, PEACH SCHNAPPS AND SPRITE 9

THE ELLE MAE

PINNACLE BLUEBERRY VODKA AND LEMONADE TOPPED WITH REAL BLUEBERRIES 9

BEER - DRAUGHT

COORS LIGHT
BUD LIGHT
MICHELOB ULTRA | 6

HAMLEY ALE
WIDMER HEFEWEIZEN
GOLDEN ROAD MANGO CART
KONA BIG WAVE GOLDEN ALE
HOP VALLEY BUBBLE STASH IPA
MAC & JACKS AFRICAN AMBER
BARLEY BROWN PALLET JACK IPA
DESCHUTES OBSIDIAN STOUT | 7

BEER - BOTTLED

BUDWEISER
COORS BANQUET (16oz. CAN)
ACE PINEAPPLE CIDER
CORONA
O'DOULS N.A. | 6
GUINNESS (CAN) | 7

WHITE WINES GLASS | BOTTLE

HOUSE CHARDONNAY 7 | 27
BERINGER WHITE ZINFANDEL 7 | 24
HOUSE RIESLING OR PINOT GRIS 8 | 31
BERGEVIN LANE LINEN SAUVIGNON BLANC 8 | 31

RED WINES GLASS | BOTTLE

HOUSE RED OR CABERNET 8 | 27
MERLOT OR PINOT NOIR 8 | 31
GASCON MALBEC 9 | 35