



## Appetizers

Spicy Pacific Rim Crab Cakes 13  
 Dungeness Crab Cocktail (3 oz) 13  
 Shrimp Cocktail (5) 11  
 Combo Cocktail - Prawns (3) Crab (1.5 oz) 14  
 Steamers in a white wine sauce with garlic and a touch of chilis  
 1 lb. 10    2 lb. 15

Insalata Caprese - sliced tomatoes with fresh mozzarella, basil (when available) 8  
 Bruschetta with extra virgin olive oil and garlic 5  
 Fresh Steamed Asparagus (when available) 6.5  
 Spicy Mushrooms 5.5  
 Bud's Black Seafood Gumbo 4/7

## Salads

Additions for your Salad:

Blackened Salmon 8.5 ~ Grilled Prawns (4) 8 ~ Fresh Dungeness Crab 10 ~ Grilled Chicken Breast 7

A La Carte Salads 9

**Beasy's "BackRoom" Salad** - crisp iceberg, tomatoes, green olives, fresh lemon, garlic & olive oil  
**House "Hearts of Romaine" Salad** with an Oregon bleu cheese vinaigrette  
**Green Goddess Salad** - romaine lettuce with a creamy garlic and scallion dressing

## Entrees

All Entrees Include Your Choice of Salad or Gumbo

### Steaks

All Steaks Aged a Minimum of 28 days and trimmed in House  
 Steaks served with Au Gratin Potatoes & Broccoli

Oregon's Fulton Beef

**Top Sirloin** (5 oz) center cut 17  
**Top Sirloin** (10 oz) center cut 24

USDA Choice Angus

**Filet Mignon** (6 oz) 28  
**New York Strip Steak** (10 oz) 27

Painted Hills All Natural Beef

**Rib Eye Steak** (14 oz) 35

**Filet** (6 oz) **and Shrimp** (4) **Inca Inca** 34

**Cadillac Mixed Grill** (Sirloin, Chicken & Shrimp) 27  
 substitute Filet Mignon 9

**Bz's Famous Chicken Inca Inca** 18 with Shrimp (4) 24

**Grilled Chicken** with a roasted red bell pepper cream sauce 18

### Seafood Selections

(Dependent upon catch)

~ **Wild Coho Salmon** ~

Sashimi grade salmon prepared medium-rare and served with au-gratin potatoes and vegetables 23

**Inca Inca style** 24

~ **Alaskan Halibut** ~

Grilled and topped with a fresh lemon-dill beurre blanc 29

~ **Blackened Pacific Snapper** ~

grilled and served with rice and vegetables 21

~ **Cold Water Lobster Tail** ~

we keep it simple - char grilled and served with drawn butter and lemon 37  
 (Add a tail to any Entree 22)

~ **Jumbo Garlic Prawns** ~

Marinated and char grilled served with rice and vegetables 23

**Inca Inca style** 24

~ **Spicy Pacific Rim Crab Cakes** (3) ~

Same spicy cakes as our appetizer, served with our crab cake sauce, rice and broccoli 23

## Sauces For Your Entrees

<b>Mushrooms and Marsala Wine Sauce</b> 4 <b>Horseradish Gorgonzola Cream Sauce</b> 3	<b>Oscar Style</b> - fresh Dungeness Crab warmed slightly and topped with Lemon Hollandaise (when available) 6 <b>Caramelized Onions</b> 2.5	<b>Inca Inca</b> - a creamy sauce of fresh jalapenos, garlic and lime juice 1 <b>Blackened</b> and served with Tartar Sauce 1
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## Pastas

**Ravioli with Lobster** in our incomparable Lemon Cream Sauce 22

**Greek Style Grilled Shrimp** with Angel Hair, Fresh Tomatoes, Zest of Lemon and Feta 21

**Angel Hair with Clams**, White Wine, Garlic and a touch of Chili Flakes 18

**Tuscan 'Crusted' Grilled Chicken** with Angel Hair Pasta and Fresh Spinach, Garlic, Lemon, Olive Oil, and a touch of Chili Flakes 18

**Black Pepper Fettuccini & Cream** with Mushrooms and Grilled Chicken 18

**Beef Stroganoff** the Tips from our Filet Mignon, Ribeye and New York Strip with Mushrooms served over Wide Ribbon Pasta 19

**Ravioli Rosa** with Sweet Cream & Fresh Basil 14 **with Shrimp** 23

**Parmesan & Ricotta Ravioli** with Homemade Tomato Sauce 12

Thank you for dining with us . . . It's always a pleasure to serve you • 18% Gratuity added to parties of 6 or more

51 Water St. • Ashland, Oregon • (541) 488-5009