



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 & Chicken

All Steaks are sourced from the Pacific Northwest, aged a Minimum of 28 days and trimmed in House, Grilled and served with Au Gratin Potatoes & Broccoli

USDA Choice Angus

Pacific Northwest Grain Fed Beef

Filet Mignon (6 oz) 28

New York Strip Steak (10 oz) 27

Oregon's Fulton Beef - All Natural

Free Range, 100% Plant Based Diet

Top Sirloin (5 oz) center cut 18

Top Sirloin (10 oz) center cut 25

Painted Hills Natural Beef

100% Vegetarian Diet, No Hormones, No Antibiotics

Rib Eye Steak (14 oz) 35

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

Cadillac Mixed Grill (Sirloin, Chicken & Shrimp) 28
 substitute Filet Mignon 9

Chicken Inca Inca 18 with Shrimp (4) 24

Grilled Chicken with a roasted red bell pepper cream sauce 18

Seafood Selections

Seafood served with Rice and Broccoli

~ **Wild Coho Salmon** ~

Sashimi grade salmon prepared medium-rare 24

Inca Inca style 25

~ **Alaskan Halibut** ~

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

~ **Blackened Pacific Snapper** ~

grilled and served with tartar sauce 21

~ **Cold Water Lobster Tail** ~

Simply char grilled and served with drawn butter and lemon 37
 (Add a tail to any Entree 27)

~ **Jumbo Garlic Prawns** ~

Marinated and char grilled 24

Inca Inca style 25

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

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

Sauces For Your Entrees

<p>Mushrooms and Marsala Wine Sauce 4</p> <p>Horseradish Gorgonzola Cream Sauce 2</p>	<p>Oscar Style - fresh Dungeness Crab warmed slightly and topped with Lemon Hollandaise (when available) 6</p> <p>Caramelized Onions 2.5</p>	<p>Inca Inca - a creamy sauce of fresh jalapenos, garlic and lime juice 1</p> <p>Blackened and served with Tartar Sauce 1</p>
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Pastas

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

Black Pepper Fettuccini & Cream with Mushrooms and Grilled Chicken 18

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

Parmesan & Ricotta Ravioli with Homemade Tomato Sauce 12

Ravioli with Lobster in our incomparable Lemon Cream Sauce 22

Greek Style Grilled Shrimp with Angel Hair, Fresh Tomatoes, Zest of Lemon and Feta 22

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

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

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