**Starters**

**Bacon Wrapped Sea Scallops**
Succulent sea scallops wrapped in smoked bacon and seared in a delicate brown butter lemon sauce. 15.99

**Shrimp Cocktail**
Chilled and served with our tangy horseradish cocktail sauce. 15.99

**1 lb. Steamer Clams**
Steamed and finished in a white wine and garlic herb broth. 13.99

**Crab & Artichoke Dip**
Baked artichoke and crab in our cream cheese and vegetable blend, served with toasted baguette. 13.99

**Louisiana Crab Cakes**
Louisiana crab cakes, served with cumin tartar sauce. 12.99

**Hoisin Calamari**
Lightly fried and served with our tangy Hoisin sauce. 11.99

**Roasted Garlic & Brie**
Slow roasted cloves of garlic paired with baked brie and served with toasted baguettes. 13.99

**BBQ Shrimp**
Jumbo shrimp sautéed in a spicy creole butter sauce served over risotto. 15.99

**Garlic Cheese Bread**
Fresh baked french loaf topped with garlic spread and parmesan cheese. Toasted to perfection. 4.99

**Sampler Platter**
Crab Cakes, Calamari & Bacon wrapped Cajun Shrimp. 21.99

---

**Salads**

**The Famous Salad Bar**
Create your own masterpiece from our selection of fresh mixed greens and vegetables. Also, enjoy the New England clam chowder and our Soup of the Day. Have as much as you’d like, it’s all-you-can-eat. 8.99

**Grilled Chicken Caesar**
Hearts of romaine tossed with our house Caesar dressing, herb croutons and Parmesan cheese with our beer marinated chicken and served with baked cheesebread. 15.99

**Sandpiper Tribute**
Fresh greens tossed with Sandpiper's creamy garlic dressing, cashews and Oregon Bay shrimp. Side 7.99  Entrée 12.99

**Hot Bacon Bleu Cheese Sirloin**
Prime marinated sirloin steak thinly sliced atop a bed of spinach, mixed greens and finished with our warm bacon bleu cheese dressing and served with baked cheesebread. 15.99

**Grilled Salmon Spinach Salad**
Spinach, crispy bacon, sliced mushrooms, tomato and almond slivers with honey lemon dressing and served with baked cheesebread. 17.99

---

**Pasta & Pork**

**Lock Spaghetti & Meat Sauce**
A classic dish only made better with our homemade meat sauce and fire roasted tomato sauce. Served with garlic cheese bread. 16.99

**Clam Linguini**
Tossed with our white wine lemon cream sauce and topped with house smoked mozzarella. Served with garlic cheese bread. 18.99

**Herb Roasted Pork Tenderloin**
Thinly sliced and basted with our wild mushroom brandy au jus. 21.99

**Double Cut Black Pepper Crusted Pork Rib Eye**
Bone-in pork rib eye crusted with black pepper and basted with our horseradish honey Dijon glaze. 25.99

**Grilled Chicken or Pork Tenderloin Risotto**
Slow cooked arborio rice topped with your choice of grilled chicken or pork tenderloin and finished with a balsamic reduction. 17.99

---

**Sides**

**Idaho Baked Potato**

**Horseradish Mashed Potatoes**

**Parmesan Au Gratin Potato**

**French Fries**

**Rice Pilaf**

**White Wine Mushrooms**

**Seasonal Fresh Veggies**
Steaks

We serve only choice beef, aged a minimum of 28 days, hand-carved, rubbed with our house seasonings and charbroiled.

**Rib Eye**
14 oz. rib eye  33.99

**Dry Aged Cowboy Cut Ribeye**
28 oz. average, dry aged, bone-in rib eye. Limited in supply.  47.99

**Filet**
The most tender cut in the house.  29.99

**Dry Aged New York Strip**
Dry aged in house for an intense beef flavor.  30.99

**USDA Prime Barrel Steaks**
Beer marinated top sirloin, the house favorite. Four cuts to choose from:
- Petite Cut  19.99
- Barrel  24.99
- Butcher’s Barrel  33.99
- Double Barrel  41.99

**Specialty Steaks**

**Filet Mignon**
Bacon wrapped filet served with our mushroom demi-glace.  31.99

**Dry Aged New York Au Poivre Steak**
New York Strip Loin, dry aged, rubbed with cracked black pepper and finished with a brandy mushroom demi-glace.  31.99

**Black & Bleu Rib Eye**
Charbroiled with cracked black pepper and finished with melted gorgonzola bleu cheese.  35.99

**Filet Oscar**
Our filet topped with lump crab and lemon-terragon cream sauce.  32.99

**Smoked Mozzarella Filet**
Bacon wrapped beef filet, charbroiled and topped with our house smoked Mozzarella and finished with a peppercorn port reduction.  31.99

**Prime Sirloin & Shrimp Brochette**
Bite-sized USDA Prime beer marinated top sirloin paired with jumbo shrimp and finished with our teriyaki sauce.  21.99

---

Seafood

**Baked Lobster Tail**
The finest cold water lobster on the market. 10-12 oz. tail, served with lemon and drawn butter. MARKET
Add a 5-6 oz. tail to any steak or prime rib. MARKET

**Alaskan King Crab Legs**
1 lb. of Alaska’s finest crab legs, steamed and served with drawn butter and lemon. MARKET

**Jumbo Prawns**
Prepared as you like it - skewered and charbroiled; scampi style in white wine, garlic butter and herbs; or deep fried and served with our tangy cocktail sauce.  25.99

**Cedar Plank Salmon**
Charbroiled and finished on a cedar plank for a light smoky flavor. Topped with our honey soy glaze. Also available charbroiled.  25.99

---

Lamb & Poultry

**New Zealand Rack of Lamb**
Burgundy and herb marinated, charbroiled and finished with our lamb reduction.  34.99

**Braised Lamb Shank**
Herb rubbed, seared and braised in red wine. Tender and juicy. Finished with our burgundy lamb reduction.  26.99

**Beer Marinated Breast of Chicken**
Marinated and charbroiled to perfection. Available with house BBQ sauce.  18.99

**Black Pepper Citron Chicken**
Chicken breast rubbed with cracked black pepper, then pan seared and finished with a lemon chablis reduction.  19.99

---

For your convenience, an 18% gratuity for parties of eight or larger. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Idaho Food Code Consumer Advisory 3-603.11

Established 1977
Eat well people.