



LOCK STOCK -AND- BARREL

STARTERS

Bacon Wrapped Sea Scallops

Succulent sea scallops wrapped in 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 tartar sauce. / \$12.99

Hoisin Calamari

Lightly fried and served with our tangy hoisin sauce. / \$12.99

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. / \$9.99

Grilled Chicken Caesar

Hearts of romaine tossed with our house Caesar dressing, herb croutons and Parmesan cheese with our beer marinated chicken. / \$17.99

Sandpiper Tribute

Fresh greens topped with Sandpiper's creamy garlic dressing, cashews and Oregon Bay shrimp. / Side \$7.99, Entrée \$14.99

Hot Bacon Bleu Cheese Sirloin

Marinated sirloin steak thinly sliced atop a bed of spinach, mixed greens and finished with our warm bacon bleu cheese dressing. / \$17.99

Grilled Salmon Spinach Salad

Spinach, crispy bacon, sliced mushrooms, tomato and almond slivers with honey lemon dressing. / \$18.99

SIDES

- Idaho Baked Potato
- Horseradish Mashed Potatoes
- Bacon Cheddar Au Gratin Potato
- French Fries

- Rice Pilaf
- White Wine Mushrooms
- Seasonal Fresh Veggies

All of Lock, Stock & Barrel's entrées are served with your choice of Salad Bar, Garden Salad, Caesar, Tomato & Sweet Onion Salad or cup of soup and choice of potato, rice or seasonal vegetables. Substitute a Sandpiper Tribute Salad for just \$3.00 more.

STEAKS

Prime Rib

A lock Stock Specialty. Choice prime rib, aged a minimum of 28 days, seasoned and slow roasted to perfection. Served with our port au jus and creamy horseradish sauce.

- 8 oz. Short Cut / \$31.99
- 11 oz. Standard Cut / \$36.99
- 16 oz. Pound Cut / \$45.99
- 20 oz. Grand Cut / \$52.99

Rib Eye

14oz. rib eye / \$41.99

Dry Aged Cowboy Cut Ribeye

28oz. average, dry aged, bone-in rib eye / \$62.99

Dry Aged New York Strip

12oz. Dry aged in house for an intense beef flavor / \$37.99

USDA Prime Barrel Steaks

Beer marinated top sirloin, the house favorite.

- 8oz. Petite Cut / \$25.99
- 12oz. Barrel / \$29.99
- 16oz. Butcher's Barrel / \$38.99
- 24oz. Double Barrel / \$48.99

Filet

The most tender cut in the house. / \$40.99

Filet Oscar

Filet topped with lump crab and lemon tarragon cream sauce. / \$46.99

Filet Mignon

8 oz Bacon wrapped filet served with our mushroom demi-glace / \$43.99

Dry Aged New York Au Poivre Steak

12 oz New York Strip Loin, dry aged, rubbed with cracked black pepper and finished with a peppercorn brandy cream sauce. / \$39.99

Black & Bleu Rib Eye

14 oz charbroiled with cracked black pepper and finished with melted gorgonzola bleu cheese / \$43.99

Smoked Mozzarella Filet

Bacon wrapped beef filet, charbroiled and topped with our house smoked Mozzarella and finished with a peppercorn port reduction. / \$44.99

Prime Sirloin & Shrimp Brochette

Bite sized USDA Prime beer marinated top sirloin skewered with mushroom, onion, and peppers paired with jumbo shrimp, and finished with our teriyaki sauce. / \$26.99

SURF & TURF COMBOS

- Scallops (2) / \$12.99
- Any Shrimp / \$13.99
- Salmon / \$16.99

- Alaskan King Crab Legs 1/2 lb. / Market
- Lobster Tail 6oz. or 12oz / Market

SEAFOOD

Baked Lobster Tail

The finest cold water lobster on the market. 10-12 oz. tail, served with lemon and drawn butter. Or, 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. / \$29.99

Cedar Plank Salmon

Charbroiled and finished on a cedar plank for a light smoky flavor. Topped with our honey soy glaze. also available charbroiled without sauce. / \$31.99

LAMB & POULTRY

New Zealand Rack of Lamb

Burgundy and herb marinated, charbroiled and finished with our lamb reduction. / \$42.99

Braised Lamb Shank

Herb rubbed, seared and braised in red wine. Tender and juicy. Finished with our burgundy lamb reduction. / \$34.99

Beer Marinated Breast of Chicken

Marinated and charbroiled to perfection. Available with house BBQ sauce. / \$27.99

Black Pepper Citron Chicken

Chicken breast rubbed with cracked black pepper, then pan seared and finished with a lemon chablis reduction. / \$27.99

Lock Cheeseburger

A custom blend of the house's finest cuts available with your choice of side. / \$14.99