

Appetizers and Salads

Ahi Tuna

Sesame seared, served over bok choy salad with wasabi cream. 9.25

Beef Satay

Sesame grilled beef tenderloin tips served with thai peanut sauce and chive oil. 9.75

Double Stuffed Potato Spring Rolls

Creamy mashed potatoes with a touch of green onion, applewood smoked bacon and melted cheddar cheese. Rolled in crispy asian wrappers. Served with sour cream. 7.95

Green Chili and Crab Wontons

Green chili and crab stuffed wontons. Served with creamy guacamole and sun-dried tomato oil. 10.25

Baked Goat Cheese

Montchevre goat cheese coated in herbed almonds. Baked soufflé style. Served with crostini and pepper jelly. 8.50

Lobster, King crab and Artichoke dip

A bubbling concoction of cheese, artichoke hearts, spinach, lobster and king crab. Served with a side of garlic toast. 12.50

Calamari

Lightly breaded and fried with spicy marinara and dill remoulade. 8.95

House Caesar

Our classic Caesar, finished with sun-dried tomatos and kalamata olives.
Side 4.75 Dinner 8.25

Green Salad

Romaine and mixed greens topped with cherry tomatoes, red onions and toasted almonds.
Served with choice of dressing: lemon herb vinaigrette, Banyan's ranch, huckleberry vinaigrette, balsamic vinaigrette or bleu cheese. Side 4.50 Dinner 8.25

Spinach Salad

Fresh baby spinach tossed with walnuts, crisp applewood bacon, Blue cheese crumbles, and balsamic vinaigrette. Topped with fried onions. Side 5.50 Dinner 8.49

Pasta

Straw and Hay

Grilled chicken and Andouille sausage tossed with baby spinach, diced tomatoes, green and white fettuccine in roasted garlic cream sauce. Topped with asiago cheese. 15.95

Penne Angelina

Sautéed scallops, prawns and Dungeness crab tossed with sun dried tomato, kalamata olives, and spinach, with penne pasta in a lemon and herb infused olive oil topped with feta cheese. 21.50

Dungeness Crab and Rouge River Tortellini

Cheese stuffed pasta tossed in our garlic cream sauce with Rouge River Bleu cheese, tomatoes and green onions. Topped with Dungeness Crab legs. 22.49

Butternut Squash Ravioli

Fresh pasta stuffed with sweet butternut squash. With diced chicken, andouille sausage, sun dried tomatoes, fresh basil and garlic cream sauce. 18.95

Seafood

Jumbo Scallops

Seared diver scallops, wild mushroom, and Cougar Gold risotto and sun-dried tomato infused extra virgin olive oil. 23.95

Caramelized Salmon

Served over seasonal rice. Served with fresh vegetables, crab and diced tomato Buerr Rouge. 21.49

Ahi Tuna

Sesame seared Ahi tuna served over seasonal rice and fresh vegetables with wasabi aoli, chived oil and crispy rice noodle stack. 19.95

Seafood Risotto

Fresh halibut, salmon, prawns, scallops, and andouille sausage simmered in a sun dried tomato and kalamata olive broth. Served over cougar gold risotto with fresh vegetables. 22.50

House Specialties

Served with choice of seasonal rice, yukon gold garlic mashed potatoes, french potato gratin or Cougar Gold risotto

Crispy Chicken

Roasted chicken with white wine tarragon jus. 17.95

Red Wine Braised Lamb Shank

Rosemary seared, Slow cooked, and topped with it's natural jus. 18.95

Garlic Crusted Pork Tenderloin

Melted spinach and and red wine demi glaze. 18.25

Chicken Bruno

Grilled chicken breast with sliced prosciutto and melted provolone. Served with truffle mashed potatoes, mushroom ragout, and fresh vegetables. 18.95

From the Grill

Served with choice of seasonal rice, yukon gold garlic mashed potatoes, french potato gratin or Cougar Gold risotto

Banyans serves steaks graded by the USDA as "prime". Currently less than 2% of all beef produced in the U.S. is graded prime. Our steaks are aged for 35 days and are cooked in a 1800 degree infrared broiler. This will give the steak a thin charred crust which helps to seal in the natural beef juices

Filet Mignon

Topped with warm Rouge River bleu cheese. 29.50

Herb Grilled 10 oz. New York Strip

Topped with Brandy cream. 29.95

Herb Grilled 12 oz. Rib-eye

Topped with roasted garlic and mustard butter. 33.50

Grilled Sirloin

Grilled sirloin topped with pancetta and mushroom jus.
6oz 15.25 10oz 18.95.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Fresh This Week

Greek Pizza

Herb grilled chicken, sun dried tomatoes, kalamata olives, and goat cheese, with a pesto cream sauce. 8.95

Gnocchi Appetizer

Italian Potato dumplings, bacon, fresh herbs, diced tomatoes, and toasted pecans. 7.95

Summer Salad

Mixed greens , mangos, strawberries, toasted macadamia nuts, and goat cheese tossed in our house pesto lime vinaigrette. Side 5.25 Dinner 9.50

Surf and Turf

Grilled 8oz Rib Eye steak with Henry Bain's sauce and fried prawns. 21.50

Blackened Kurobuta Pork Chops

Snake River Farms American Kurobuta pork, blackened and served with Cougar gold risotto, and a shrimp creole sauce. 20.95

Spicy Lo Mein

Grilled sirloin, sautéed prawns, and asparagus. Tossed with yaki soba noodles and sesame ginger broth. 19.95

Parmesan Crusted Halibut

Fresh halibut seared with sea salts, fresh herbs, and parmesan cheese. Topped with wild mushroom cream sauce and white truffle oil with asparagus and bok choy over garlic mashed potatoes 22.50

Plumb Glazed Duck

Crispy duck breast topped with a bourbon dried cherry sauce. 20.95

Smoked Salmon Gnocchi

Italian Potato dumplings and smoked salmon tossed in a champagne cream sauce with green onions and capers. 15.95

Banyans Bison Burger(BBB)

Fresh bison burger topped with seared portabella mushrooms and crumbled bleu cheese. Served with fresh fried yukon gold potato chips. 11.50

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