

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

Herbed Goat Cheese

Montchevre goat cheese and roasted garlic dip. Served warm 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

Baked Brie and Grilled Asparagus

Brie baked with herb grilled asparagus, parmesan crisps and huckleberry vinaigrette. 8.50

House Caesar

*Our classic Caesar, finished with sun-dried tomatoes 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 your choice of dressing: Banyan's ranch, huckleberry vinaigrette, balsamic vinaigrette or bleu cheese.
Side 4.50 Dinner 8.25*

Portofino Salad

Mandarin oranges, glazed walnuts, red onion, gorgonzola cheese and mixed greens tossed with our house vinaigrette. Side 4.95 Dinner 8.95

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

Pasta

Butternut Squash Ravioli

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

Lobster Tortellini

Three cheese tortellini finished with fresh lobster meat, peas, and sun dried tomatoes. Topped with grilled asparagus and sliced lobster tail. 21.95

Seafood Fettuccine

Tender smoked salmon, scallops, prawns, crab, baby spinach, and diced tomatoes. Tossed with fresh fettuccine noodles in our house champagne cream sauce. Topped with feta cheese. 18.95

Penne Roberto

Grilled top sirloin, sautéed mushrooms and spinach tossed in a roasted red pepper and sherry cream sauce. Topped with gorgonzola cheese. 19.95

Seafood

Caramelized Salmon

Served over seasonal rice. Topped with grilled asparagus, crab and bourbon sauce. 21.49

Ahi Tuna

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

Parmesan Crusted Cod

Fresh cod seared with sea salts, fresh herbs, and parmesan cheese. Topped with wild mushroom cream sauce and white truffle oil with asparagus and bok choy. Served over yukon gold mashed potatoes
19.95

Crab & Shrimp Cakes

Fresh Dungeness crab and prawns, roasted red pepper, bread crumbs, and seasonings. Pan seared and served in a lemon aioli basil reduction. Served with seasonal rice. 18.95

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House Specialties

Crispy Chicken

Roasted chicken with white wine tarragon jus. Served with Yukon Gold mashed potatoes. 17.95

Veal Saltimbocca

Searched veal scallopini topped with sliced prosciutto, and melted provolone. Finished with wild mushroom marsalla sauce. Served with yukon gold mashed potatoes. 21.50

Kobe Beef Bake

Bacon-wrapped Kobe beef meatloaf. Baked fresh to order. Topped with a creole glaze. Served with yukon gold mashed potatoes. 17.95

From the Grill

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 an 1800 degree infrared broiler. This will give the steak a thin charred crust which helps to seal in the natural beef juices

On the Bone

Served with choice of seasonal rice, Yukon Gold mashed potatoes, herb roasted potato medley, or Cougar Gold risotto.

Porterhouse

23 ounce porterhouse topped with garlic butter and fried onions. 34.95

Grilled Rib Eye Steak

14 ounce rib steak topped with herbed goat cheese. 29.95

Pork Chops with apple brandy butter

Two pork chops grilled and topped with apple brandy butter. 18.95

Off the Bone

Served with choice of seasonal rice, Yukon Gold mashed potatoes, herb roasted potato medley, or Cougar Gold risotto.

Filet Mignon

6 ounce filet mignon topped with bernaise sauce. 24.50

Herb Grilled New York Strip

8 ounce New York steak topped with hollandaise sauce, crab meat, and grilled asparagus.
22.95

Grilled Sirloin

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

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Fresh This Week

Asian Nachos

Crispy fried wontons covered with fresh mozzarella and thinly sliced chicken in a sweet-hot peanut sauce. Topped with wasabi cream, diced Roma tomatoes, and chopped green onions 7.99

Banyans Sampler

A sampling of our crab dip, hummus, and goat cheese dip. Served with garlic parmesan bread. 9.95

Steamed Manilla Clams

One pound of Northwest clams steamed with coconut ginger broth. Served on a bed of soba noodles. 8.95

Seafood Cobb

Scallops, crab, bay shrimp, avocado and Rouge River Bleu cheese. 15.95

Red Wine Braised Lamb Shank

Rosemary seared, slow cooked, and topped with its natural jus. 18.95

Grilled Salmon Gnocchi

Italian potato dumplings tossed in a champagne cream sauce with green onions and capers. Topped with grilled salmon. 16.95

Sesame Seared Scallops

Seared diver scallops, served over grilled vegetable lo mein. Topped with a fresh miso glaze. 21.95

Steak and Lobster

An 8 ounce New York steak grilled to your liking and accompanied by a 7 ounce Maine lobster tail. 34.95

Seared Mahi Mahi

Fresh Hawaiian Mahi Mahi seared and topped with mango salsa. Served with grilled vegetable lo mein. 18.50

Garlic Crusted Pork Tenderloin

Melted spinach and red wine demi glaze. Served with yukon gold mashed potatoes and grilled asparagus. 18.25

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