

Starters

Bacon Wrapped Sea Scallops

Succulent sea scallops wrapped in bacon and seared in a delicate brown butter lemon sauce. 13.99

Shrimp Cocktail

Chilled and served with our tangy horseradish cocktail sauce. 14.99

1 lb. Steamer Clams

Steamed and finished in a white wine and garlic herb broth. 12.99

Crab & Artichoke Dip

Baked artichoke and crab in our cream cheese and vegetable blend, served with toasted baguette. 11.99

Louisiana Crab Cakes

Louisiana crab cakes, served over cumin tartar sauce. 10.99

Hoisin Calamari

Lightly fried and tossed with our tangy Hoisin sauce. 10.99

Roasted Garlic & Brie

Slow roasted cloves of garlic paired with baked brie and served with toasted baguettes. 12.99

BBQ Shrimp

Jumbo shrimp sautéed in a spicy creole butter sauce served over risotto. 14.99

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 Shrimp. 17.99

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. 13.99

Sandpiper Tribute

Fresh greens tossed with Sandpiper's creamy garlic dressing, cashews and Oregon Bay shrimp. Side 6.99 Entrée 11.99

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. 14.99

Grilled Salmon Spinach Salad

Spinach, crispy bacon, sliced mushrooms, tomato and almond slivers with honey lemon dressing. 16.99

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. 14.99

Seared Clams Linguini

Tossed with our fire roasted tomato 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. 19.99

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. 24.99

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. 15.95

Sides

Idaho Baked Potato
Horseradish Mashed Potatoes
Parmesan 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

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

Rib Eye

14 oz. rib eye 28.99
26 oz. average, dry aged, bone-in rib eye.
Limited in supply. 38.99

Filet

The most tender cut in the house. 27.99

New York Strip

Full bodied texture, great flavor. 28.99

Barrel Steaks

Beer marinated top sirloin, the house favorite.
Four cuts to choose from:
Petite Cut 17.99
Barrel 22.99
Butcher's Barrel 31.99
Double Barrel 38.99

Specialty Steaks

Filet Mignon

Bacon wrapped filet served with our mushroom demi-glaze. 28.99

Dry Aged New York Au Poivre Steak

New York Strip Loin rubbed with cracked black pepper, then pan seared and finished with a brandy mushroom demi-glaze. 29.99

Black & Bleu Rib Eye

Charbroiled with cracked black pepper and finished with melted gorgonzola bleu cheese. 30.99

Filet Oscar

Our filet topped with lump crab and lemon-terragon cream sauce. 31.99

Smoked Mozzarella Filet

Bacon wrapped beef filet, charbroiled and topped with our house smoked Mozzarella and finished with a peppercorn port reduction. 29.99

Sirloin & Shrimp Brochette

Beer marinated top sirloin paired with jumbo shrimp, skewered and finished with our teriyaki sauce. 18.99

Prime Rib

A Lock Stock Speciality

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 23.99
11 oz. Standard Cut 27.99
16 oz. Pound Cut 34.99
20 oz. Grand Cut 42.99



Surf & Turf Combos

Scallops (2)	8.99
Any Shrimp (5)	8.99
Salmon 4 oz.	8.99
Alaskan King Crab Legs 1/2 lb.	Market
Lobster Tail	Market

Seafood

Baked Lobster Tail

The finest cold water lobster on the market.
8 oz. tail, served with lemon and drawn butter. MARKET
Add a 5 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. 23.99

Cedar Plank Salmon

Charbroiled and finished on a cedar plank for a light smoky flavor. Topped with our honey soy glaze. Also available charbroiled. 24.99

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. 25.99

Beer Marinated Breast of Chicken

Marinated and charbroiled to perfection. Available with house BBQ sauce. 17.99

Black Pepper Citron Chicken

Chicken breast rubbed with cracked black pepper, then pan seared and finished with a lemon chablis reduction. 18.99



Established 1977

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 Advisory 3-700.02

