



## **GRILL DINNER MENU**

### **SOUP & SALADS**

LOCAL "SHOEMAKER RANCH" BISON CHILI, SOUR CREAM, SMOKED CHEDDAR 10 (GF)

SPINACH SALAD, SPINACH, MUSHROOMS, RED ONION, TOMATO, BLUE CHEESE, WARM BALSAMIC – BACON VINAIGRETTE 11 (GF)

HOUSE SALAD, MIXED GREENS, TOMATO, PICKLED CUCUMBER, CHOICE OF DRESSING 7.50 (GF)

MEDITERRANEAN SALAD WITH PEPPERONCINI, SALAMI, CUCUMBER, OLIVES, FETA, TOMATO, BALSAMIC DRESSING 12 (GF)

ADD CHICKEN 8, SHRIMP 10, STEAK 14

### **SMALL PLATES**

TOMATO BASIL MOZZARELLA BRUSCHETTA, PESTO \$10

GOAT CHEESE TAPENADA, GOAT CHEESE, KALAMATA OLIVE, GARLIC, RED PEPPER, OLIVE OIL \$13 (GF)

BACON WRAPPED GOAT CHEESE DATES; SHERRY HONEY DRESSING \$12 (GF)

BAKED BRIE, CREAMY BRIE, ROASTED GARLIC, CROSTINI \$13.50 (GF AVAILABLE)

HUMMUS OF THE DAY, ASSORTED VEGETABLES \$9

BBQ GLAZED BABY BACK RIBS WITH NAPA CABBAGE SLAW, CHIPOTLE BBQ SAUCE 16 (GF)

CRISPY CHICKEN WINGS WITH CHOICE OF SAUCE, BUFFALO SAUCE, BBQ OR ASIAN STYLE 14 (GF)

FLATBREAD OF THE DAY, PLEASE ASK YOUR SERVER FOR TODAY'S CHOICE 16

### **FROM THE SEA**

STEAMED CLAMS OR MUSSELS, WHITE WINE GARLIC BUTTER SAUCE, CROSTINI \$18

MAHI MAHI TACO'S, PINEAPPLE SALSA, FLOUR TORTILLA, NAPA CABBAGE, LIME CREMA 18

PESTO CRUSTED SALMON, SPINACH ORZO, SEASONAL VEGETABLES, RED PEPPER SAUCE 28

CHORIZO CRUSTED SCALLOPS, CORN BASIL RAGOUT, BACON VINAIGRETTE 36 (GF)

BEER BATTERED COD FISH AND CHIPS, NAPA CABBAGE SLAW, TARTAR SAUCE, MALT VINEGAR 18.50

### **BOWL AND VEGGIES**

MUSHROOM GNOCCHI, POTATO GNOCCHI, ASSORTED MUSHROOMS, TRUFFLE CHEESE SAUCE 23

(GF) EGGPLANT PARMESAN, SLICED ROASTED EGGPLANT WITH MARINARA SAUCE 18

(GF) QUINOA BOWL, PEPPERS, CARROT, CABBAGE, SOY GINGER SAUCE 18

ADD CHICKEN 8, SHRIMP 10, STEAK 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Split Plate Charge \$5    No Split Checks on Groups of 5 or More and 20% gratuity added to parties of 5 or more



### **BURGERS AND MORE**

LAMB POT PIE, CHUNKY LAMB STEW, VEGETABLES, PUFF PASTRY 28  
THE WESTERN, BEEF PATTY, BBQ SAUCE, BACON, SMOKED CHEDDAR, ONION RING, FRENCH FRIES 18  
THE TRUFFLE, BEEF PATTY, SAUTEED MUSHROOMS, SAUTEED ONIONS, TRUFFLE AIOLI, FRENCH FRIES 18.50  
THE CLASSIC, BEEF PATTY, CHEDDAR, ONION, LETTUCE, TOMATO, PICKLE, FRENCH FRIES 16.50  
THE 55, ELK PATTY, SMOKED CHEDDAR, ONION RING, HUCKLEBERRY CHIPOTLE BBQ SAUCE, FRENCH FRIES 20  
SLOW BRAISED BEEF SHORT RIB, FETTUCCHINI PASTA, MUSHROOM TRUFFLE SAUCE 32  
CHICKEN PARMESAN, FRESH FETTUCCHINI PASTA, CHOICE OF SAUCE, ARTICHOKE OR MARINARA 25

### **FROM THE GRILL**

7 OZ "VAN LITH RANCH" BEEF TENDERLOIN (GF) 40  
8 OZ "VAN LITH RANCH" BEEF FLAT IRON STEAK (GF) 32  
12-14 OZ USDA PRIME BEEF NEW YORK STEAK (GF) 36  
12-14 OZ "SHOEMAKER RANCH" BISON RIBEYE STEAK (GF) 44  
USDA CHOICE 10-12 OZ SLOW COOKED BEEF PRIME RIB (GF) 38

### **CHOOSE TWO SIDES COMPLEMENTARY FROM BELOW**

### **SAUCE OPTIONS, CHOOSE 1 COMPLEMENTARY**

GARLIC HERB BUTTER, PEPPERCORN BRANDY DEMI, TRUFFLE DEMI, CHIMICHURRI, BEARNAISE, HORSERADISH CREAM  
ADD ON EXTRA, GARLIC SHRIMP 10, MUSHROOMS 4, LOBSTER 45

### **SIDES**

LOADED BAKED POTATO 6 (GF)  
GARLIC MASHED POTATO 5 (GF)  
PARMESAN TRUFFLE FRIES 5 (GF)  
CRISPY ONION RINGS 6  
CREAMED SPINACH 5 (GF)  
SEASONAL VEGETABLES 6 (GF)  
GRILLED ASPARAGUS WITH PARMESAN AND OLIVE OIL 8 (GF)  
CHOICE OF SIDE SALAD "MXED GREEN" OR "SPINACH SALAD" 4 (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Split Plate Charge \$5      No Split Checks on Groups of 5 or More and 20% gratuity added to parties of 5 or more