



ALL DAY MENU

CHARCUTERIE BOARDS

COMBO PLATTER 23
Chef's Choice of 3 Meats/ Chef's Choice of 3 Artisan Cheese Selection/ Pickled Vegetables/ Olives

CHEESE PLATTER 16
Chef's choice of 3 Artisan Cheeses Selection/ Pickled Vegetables/ Olives

SOUP & SALADS

LOCAL "SHOEMAKER" BISON CHILI/ SOUR CREAM/ SMOKED CHEDDAR 10

SOUP OF THE DAY/ PLEASE ASK YOUR SERVER FOR TODAY'S CREATION 8

SPINACH SALAD/ 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 TAPAS PLATES

TOMATO BASIL MOZZARELLA BRUSCHETTA 10
PESTO MAYO/ TOMATO/ FRESH BASIL/ MOZZARELLA

STEAMED CLAMS OR MUSSELS 18
WHITE WINE GARLIC BUTTER SAUCE/ CROSTINI

GOAT CHEESE TAPENADA 13
GOAT CHEESE/KALAMATA OLIVE/ GARLIC/ RED PEPPER/ OLIVE OIL

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

BAKED BRIE 13.50 (GF AVAILABLE)
ROASTED GARLIC/RASPBERRY PRESERVE/ APPLE/ CROSTINI

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

HUMMUS OF THE DAY 9 (GF)
ASSORTED VEGETABLES

CRISPY CHICKEN WINGS 16
CHOICE OF SAUCE HOT SAUCE/ BBQ OR ASIAN STYLE

FLATBREADS

FUNGI 16
ASSORTED MUSHROOMS/TRUFFLE CHEESE SAUCE/ MOZZARELLA
(ADD A STAFF FAVORITE OF ITALIAN SAUSAGE \$3)

CAPRESE 16
ROMA TOMATO/ FRESH MOZZARELLA /PESTO SAUCE

CARNE 18
ITALIAN SAUSAGE/ BACON/ SALAMI/ MARINARA/ MOZZARELLA

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



PANINI SANDWICHES/ BURGERS/ MORE

ALL PANINI COME ON CIABATTA BREAD/GF BREAD AVAILABLE
SERVED WITH FRENCH FRIES/ FRUIT/ SIDE SALAD

TOMATO BASIL MOZZARELLA PANINI 12
ROMA TOMATO/ FRESH MOZZARELLA /PESTO MAYO/ FRESH BASIL

TURKEY & SWISS PANINI 14
TURKEY/ SWISS / TOMATO/ RED PEPPER/ PESTO MAYO

HAM & MOZZARELLA PANINI 13
HONEY HAM/ MOZZARELLA/ SUN DRIED TOMATO/ FRESH BASIL/ PESTO MAYO

BISTRO CLUB 14
HONEY HAM/ TURKEY/ BACON/ TOMATO/ RED ONION/ SWISS/ PESTO MAYO

THE WESTERN BURGER 18
BEEF PATTY/ BBQ SAUCE/ BACON/ SMOKED CHEDDAR/ ONION RING/FRENCH FRIES

THE TRUFFLE BURGER 18.50
BEEF PATTY/ SAUTEED MUSHROOMS/ SWISS CHEESE/SAUTEED ONIONS/ TRUFFLE AIOLI/FRENCH FRIES

THE CLASSIC BURGER 16.50
BEEF PATTY/CHEDDAR/ ONION/LETTUCE/TOMATO/ PICKLE/ FRENCH FRIES

THE 55 BURGER 20
ELK PATTY/SMOKED CHEDDAR/ HUCKLEBERRY CHIPOTLE BBQ SAUCE/ FRENCH FRIES

MAHI MAHI TACOS, PINEAPPLE SALSA, FLOUR TORTILLA, NAPA CABBAGE SLAW, LIME CREMA 18

(VEGAN) QUINOA BOWL, BELL PEPPERS, CARROTS, CABBAGE, SOY GINGER SAUCE 18

(ADD CHICKEN 8, SHRIMP 10, STEAK 14)

ENGLISH STYLE COD FISH AND CHIPS, NAPA CABBAGE SLAW, TARTAR SAUCE 18.5

STEAKS/ FISH / MORE (AVAILABLE AFTER 4PM)

(STEAKS COME WITH SEASONAL VEGETABLES/ CHOOSE ONE SIDE BELOW)

7 OZ "VAN LITH RANCH" BEEF TENDERLOIN (GF) 42

8 OZ "VAN LITH RANCH" BEEF FLAT IRON STEAK (GF) 32

12-14 OZ USDA PRIME NEW YORK STEAK (GF) 38

SAUCE OPTIONS, CHOOSE 1 COMPLEMENTARY

GARLIC HERB BUTTER, PEPPERCORN BRANDY DEMI, TRUFFLE DEMI, HORSERADISH CREAM

SLOW BRAISED BEEF SHORT RIB, FETTUCCHINI, MUSHROOM TRUFFLE SAUCE 32

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

MUSHROOM GNOCCHI, TRUFFLE CHEESE SAUCE 23 (GF AVAILABLE)

SIDES

BAKED POTATO 6 LOADED + 2 (GF)

GARLIC MASHED POTATO 5 (GF)

PARMESAN TRUFFLE FRIES 5 (GF)

CRISPY ONION RINGS 6

SEASONAL VEGETABLES 6 (GF)

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