



## ALL DAY MENU

### 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)

BEET SALAD/CANDY WALNUTS/ARUGULA/ GOAT CHEESE/ PORT VINAIGRETTE 10.50 (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 MUSSELS 16  
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

CHARCUTERIE PLATTER 23  
3 MEATS/3 ARTISAN CHEESE'S/ GRAPES/ WALNUTS/ OLIVES

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

TUNA POKE 16  
AVOCADO/PICKLED CUCUMBER/ SESAME MARINADE/ CRISPY WONTON

ARTICHOKE AND SPINACH HUMMUS 9  
ASSORTED VEGETABLES

MINI CRAB CAKE CROQUETTAS 16  
CREAMY LEEK CHIVE SAUCE

### 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

SHRIMP TACOS/ ROASTED CORN TOMATO SALSA/ FLOUR TORTILLA/ SHREDDED LETTUCE 18

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

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/GARLIC AIOLI/ CHEDDAR/ ONION/LETTUCE/TOMATO/ PICKLE/ FRENCH FRIES

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

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

(ADD CHICKEN 8, SHRIMP 10, STEAK 14)

**STEAKS/ FISH / MORE (AVAILABLE AFTER 4PM)**

7 OZ "VAN LITH RANCH" BEEF TENDERLOIN/ GARLIC MASHED POTATO/ SEASONAL VEGETABLES/ PEPPERCORN DEMI (GF) 43

12-14 OZ USDA PRIME NEW YORK STEAK/ GARLIC MASHED POTATO/ SEASONAL VEGETABLES/ GARLIC HERB BUTTER (GF) 39

12-14 OZ "SHOEMAKER RANCH" BISON RIBEYE STEAK/ GARLIC MASHED POTATO/ SEASONAL VEGETABLES/ TRUFFLE DEMI (GF) 44

SLOW BRAISED BEEF SHORT RIB/ BROCCOLI/ HOUSEMADE FETTUCCINI/ MUSHROOM TRUFFLE SAUCE 32

CHICKEN PARMESAN/ BUTTERMILK FRIED CHICKEN/ HOUSEMADE FETTUCCINI/ CHOICE OF SAUCE ARTICHOKE OR MARINARA 25

PESTO CRUSTED KING SALMON/ SPINACH ORZO/ SEASONAL VEGETABLES/ RED PEPPER SAUCE 28

MUSHROOM GNOCCHI/ ASSORTED MUSHROOMS/ TRUFFLE CHEESE SAUCE 23 (GF AVAILABLE)

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