



Appetizers and Soups

Bacon Wrapped Dates \$7

Goat cheese salad

Baked Cremini Mushrooms with Crab \$12

Parmesan, garlic, brandy mustard cream

Irish Mac N' Cheese \$8

Dubliner cheese, green pea, bacon

Crispy Duck Spring Rolls \$9

Blackberry-plum sauce

Thai Beef \$10

Charred Steak over tomato, cucumber, red onions, cilantro, Lime chili glaze

Shredded Chicken Quesadilla \$10

chili seasoned chicken, cheddar cheese, tomato, green onion olive, jalapeno, salsa, sour cream

Elk Sliders \$11

two elk patties topped with pepperjack, potato strings, siracha ranch

The Classic Wedge \$7

Iceberg lettuce, chunks of bleu cheese, wedge tomato, smoked bacon

Caesar Salad \$6 *anchovies on request*

Romaine, garlic, parmesan, anchovies, toasted croutons

Chinese Chicken Noodle Soup \$7

Steamed chicken, cilantro, green onion, mushroom

Classic Lobster Bisque \$8

Brandy, cream sherry, aromatics, steamed crab with shrimp & crab \$10

Ginger Beef & Broccoli "Fried Rice" \$7

Seared beef, toasted almonds, broccoli, green onions, rice

Fried Spicy Crab Wonton \$10

Chinese ketchup, Chinese mustard

Pastrami Reuben Sliders \$10

Sauerkraut, Russian dressing, potato chips

Cajun Potato Chips \$7

Bleu cheese crumbs, garlic

Handhelds & Entrée Salads

Served with choice of French fries, sweet potato fries, onion rings, cup roasted corn soup

CC Cheese Burger \$11

1/2 lb. grilled Idaho beef, two slices of cheese, lettuce, tomato, onion, pickle

Black & Bleu Burger \$13

1/2 lb. blackened burger with crisp bacon, bleu cheese, crispy shoestring onions

Idaho Caesar \$14

Fried potato strings, crisp bacon, smoked trout

Roast Beef Melt \$14

Peppered beef, peppers, grilled onions, pepperjack cheese

Lamb Burger w/Feta \$13

Garlic, spinach, pine nuts, sundried tomatoes

Shrimp Cobb Salad \$14

Cheddar, Provolone, tomato, black olives, hard-boiled egg, smoked bacon



Your choice of one accompaniment:

baked potato, vegetable rice pilaf, French fries, garlic tossed mushrooms, herb mashed potatoes, steamed broccoli with garlic butter, bleu cheese gratin potato, asparagus, cup roasted corn soup

Loaded baked or mashed add \$1

Additional Sides \$3 Add Shrimp \$7

Add house salad, small wedge or Caesar Salad \$4

Noodles

Smoked Salmon Tortellini \$16

tomatoes, artichokes, spinach

Blackened Chicken Alfredo \$16

broccoli, parmesan & penne pasta in a creamy Alfredo sauce

Crab "Chitarra" Spaghetti \$17

Steamed crab, tomatoes, basil, olive oil

Chicken Carbonara \$17

sautéed chicken breast with green peas, bacon, mushrooms over shell pasta

Shrimp Asparagus \$14/\$20

Sauteed shrimp, asparagus, sundried tomatoes, garlic butter over spaghetti

Pad Thai Chicken & Shrimp \$13/\$17

Thai basil, garlic, peppers, sweet chili butter

Entrées

Country Fried "top" Sirloin Steak \$18

with mashed potatoes, bacon white gravy

Grilled Pacific Salmon \$23

Roasted corn and green chili hash, lime sour cream

Surf & Turf \$25

Grilled sirloin with tequila/lime shrimp, bell peppers, onions

Baked Trout Filet \$19

Crushed almond, lemon garlic butter

New York Strip \$36

14 oz. Idaho beef, steak butter

Seared Pacific Snapper \$22

Sauteed spring vegetables, vanilla lobster sauce

Filet Mignon \$36

8 oz. grass fed with mushroom & onion

Grilled Flat Iron \$20

Creamy ghost pepper succotash

Warning: Eating raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. An 18% gratuity will be added to parties of eight or more. July 13, 2018

Chef Richard Berger, Sous Chef Adam Casel, Sous Chef Dylan Stewart and Restaurant Manager Phillip Hall