



## Appetizers and Soups

### **Bacon Wrapped Dates \$7**

*with '87 Chevre*

### **Baked Cremini Mushrooms with Crab \$12**

*parmesan, garlic, brandy mustard cream*

### **Brioche Puffs \$9**

*filled with brie, apples, honey, prosciutto*

### **Meatball Bolognese \$11**

*classic pork, veal and sausage meatballs with marinara, parmesan, Asiago garlic flatbread*

### **Thai Beef \$11**

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

### **Shredded Chicken Quesadilla \$10**

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

### **Cajun Potato Chips \$7**

*Bleu cheese crumbs, garlic*

### **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*

### **Shish-Ka-Bob \$11**

*Grilled Brochette of Shrimp, beef, peppers, mushrooms, onions, pineapple Teriyaki*

### **Spicy Crab Wonton \$10**

*Chinese ketchup and Chinese mustard*

### **Pastrami Reuben Sliders \$10**

*Sauerkraut, Russian dressing, potato chips*

## Handhelds

Served with choice of French fries, sweet potato fries, onion rings

### **CC Cheese Burger \$11**

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

### **Black & Bleu Burger \$13**

*8 oz. blackened burger with crisp bacon, bleu cheese, crispy shoestring onions*

### **Cuban Sandwich \$13**

*butter toasted sourdough, roasted pork, bacon, ham, pickles*

### **French Dip \$14**

*peppered beef steeped in au jus with Swiss cheese on a toasted hoagie*

### **Chili Dusted Finger Steaks \$12**

*Guinness® beer mustard*

### **Elk Sliders \$11**

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



**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

**Loaded baked or mashed add \$1**

**Additional Sides \$3 Add Shrimp \$7**

**Add french onion soup, 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*

**Beef Mushroom Pappadelle \$16**

*With mushrooms, garlic, parmesan, cream*

**Chicken Carbonara \$17**

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

**Scampi Alforno \$13/\$20**

*seared shrimp, sundried tomatoes, artichokes, pesto, kalamata olives, capers, spaghetti*

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

*Thai basil, garlic, peppers, sweet chili butter*

**Meatball Bolognese \$16**

*with meatball, marinara, baby mozzarella, spaghetti*

**Entrées**

**Country Fried "top" Sirloin Steak \$18**

*with mashed potatoes and bacon white gravy*

**Crispy Pork Chop \$20**

*buttermilk, garlic creamed spinach, maple butter*

**Surf & Turf \$24**

*Grilled sirloin with tequila/lime shrimp*

**Pacific Salmon \$23**

*maple Dijon sauce, crispy Yukon potatoes*

**New York Strip \$31**

*14 oz. Idaho beef, steak butter*

**Baked Trout Filet \$19**

*crushed almond, lemon garlic butter*

**Filet Mignon \$36**

*8 oz. grass fed with mushroom & onion*

**Spice Roasted Duck \$22**

*figs, red wine*

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. February 6, 2018

Chef Richard Berger, Sous Chef Adam Casel, Sous Chef Dylan Stewart and Restaurant Manager Tiffany Ward