



Appetizers and Soups

Bacon Wrapped Dates \$7

with '87 Chevre

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 Skirt 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

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

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

Roast Beef Melt \$14

Peppered beef, peppers, grilled onions, pepperjack cheese

Lamb Burger w/Feta \$13

Garlic, spinach, pine nuts, sundried tomatoes



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

Loaded baked or mashed add \$1

Additional Sides \$3 Add Shrimp \$7

Add potato garlic 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

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 \$24

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

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. June 13, 2018

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