



Appetizers and Soups

Bacon Wrapped Dates \$7

Petite salad w/crisp potatoes

Thai Beef \$10

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

Loaded Potato Hash Browns \$8

bacon, onions, cheddar cheese, sour cream

Shredded Chicken Quesadilla \$11

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

Cajun Potato Chips \$7

Our house made cajun spice, bleu cheese, green onions, garlic

Ginger Beef & Broccoli "Fried Rice" \$7

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

Perogies \$9

Poached potato dumplings, slow cooked onions, crisp bacon, sour cream

Pastrami Reuben Sliders \$10

Sauerkraut, Russian dressing, potato chips

Crab-Deviled Eggs \$10

3 hard boiled eggs with crab, green onions, cajun spiced mayo, celery salad

Cheese Board \$8/1 person \$12/2 people

Please ask your server about our selections

Crispy Shrimp Lumpia \$9

3 fried shrimp spring rolls, soy, lime, onion

Soups & Salads

House Chicken Noodle Soup \$7

Chicken, cilantro, green onion, mushroom, ginger, soy, sherry

The Classic Iceberg Wedge \$7

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

Sesame Chicken Salad \$7

Chicken, cabbage, carrots, radishes, green onions, cilantro, sweet sesame dressing

Idaho Caesar \$8

Tossed w/fried potato strings, crisp bacon, smoked trout

Caesar Salad \$6 anchovies on request

Romaine, garlic, parmesan, toasted croutons

Cajun Shrimp Cobb \$10

Cajun shrimp, hard boiled egg, avocado, shredded cheddar, tomatoes, olives, bacon

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

Roast Beef Melt \$14

Peppered beef, onion, mushroom, provolone

Black & Bleu Burger \$13

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

Buffalo Chicken Sandwich \$12

Fried chicken breast, tossed in Buffalo Sauce, Spicy cole slaw

Spicy-Hot Burger \$13

1/2 lb. Burger with Cajun Roasted onions, mushrooms ghost pepper cheese



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 \$4 Asparagus \$8 Add Shrimp \$7

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

Noodles & Rice

Smoked Salmon Tortellini \$16

tomatoes, artichokes, spinach

Blackened Chicken Alfredo \$16

broccoli, parmesan penne pasta in a creamy Alfredo sauce

Crab "Chitarra" Spaghetti \$18

Steamed crab, tomatoes, basil, olive oil

Chicken Carbonara \$17

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

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

Thai basil, garlic, peppers, sweet chili butter

GF Penne Arrabiata \$20

Seared shrimp, garlic, asparagus, spicy tomato saute

Entrées

Steak Additions crab/asparagus \$15, Bleu Cheese \$6

All of our ala carte steaks come with sauteed mushrooms, onions, herb garlic butter

SRF Idaho, Wagyu, Flat Iron, 6oz \$28

Grilled Pacific Salmon \$23

Potato Pinenut Ravioli

Prime Colorado, Top Sirloin, 10 oz \$25

Baked Trout Filet \$19

Crushed almond, lemon garlic butter

Prime Angus, New York Strip, 14 oz \$40

Prime Colorado, Filet Mignon, 8 oz \$44

Meatloaf, Bacon Brussel Sprouts \$17

Red Wine mushroom gravy

Australian, Wagyu, Top Sirloin, 7 oz \$28

Surf & Turf

Prime Angus, Flat Iron, 8oz \$25

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

5 oz. prime grilled top sirloin \$24

10 oz. prime grilled top sirloin \$32

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 31, 2019 Chef Richard Berger, Sous Chef Adam Casel, Sous Chef Keri Hernandez,

Restaurant Manager Phillip Hall and Tiffany Ward AGM