



Appetizers and Soups

Bacon Wrapped Dates \$7

Goat cheese salad

Thai Beef \$10

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

Irish Mac N' Cheese \$8

Dubliner cheese, green pea, bacon

Elk Sliders \$11

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

Crispy Duck Spring Rolls \$9

Blackberry-plum sauce

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

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

Chinese Chicken Salad \$8

Chicken, sesame oil, carrots, spinach, radishes, crispy wonton

Pastrami Reuben Sliders \$10

Sauerkraut, Russian dressing, potato chips

Handhelds & Entrée Salads

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

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

Loaded baked or mashed add \$1

Additional Sides \$3 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 \$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

Cavatappi with Duck Sausage \$16

Butternut squash, toasted walnuts, garlic sage butter

Curried Lamb MeatBalls \$16

Basmati-red rice, coconut milk, lime and cilantro

Entrées

Country Fried "top" Sirloin Steak \$18

with mashed potatoes, bacon white gravy

Grilled Pacific Salmon \$23

Garlic shoestring fries, port-shallot aioli

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

Orange Quail \$21

Two grilled quail, orange glaze, broc fried rice, apricot chutney

Filet Mignon \$36

8 oz. grass fed with mushroom & onion

Grilled Flat Iron \$20

Creamy smoked tomato - 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. October 1, 2018

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