SHARABLES

WINGS – Your Style! 10 wings \$12 25 wings \$24 tossed in your choice of sauce and served with celery and herb-buttermilk dressing sauce choices: classic buffalo, asian chili or chipotle cinnamon dry rub **CALAMARI** \$11 lightly floured & fried and served with a sweet & spicy thai chili sauce SOUTHWESTERN NACHOS \$10 southwestern chili, mixed cheese, diced tomato & red onion, sliced avocado, sliced jalapeño, sour cream, fire roasted tomato salsa and served on crisp tortilla chips \$9

QUESADILLA RANCHERA

\$5

\$4

\$6

\$5

made with grilled chicken, mixed cheeses, red & green bell peppers served with fire roasted tomato salsa

CHILI CHEESE FRIES \$10

fresh cut fries topped with southwestern chili, mixed cheeses served with side of sour cream

STARTERS

SOUP DU JOUR

from our selection of homemade soups

BREAD BASKET

assorted rolls and flat breads served with herb de provence, garlic and plain whipped butter

CAESAR SALAD

hearts of romaine lettuce with seasoned croutons tossed in classic Caesar dressing

TOSSED GREEN SALAD

mixed field greens, cherry tomato, cucumber, carrot and goat cheese with your choice of dressing

ENTRÉE SALADS

CRANBERRY & PECAN CHICKEN SALAD \$9

two scoops of grilled chicken salad with fresh cranberries & crushed pecans served on a bed of fresh spinach

CLASSIC CAESAR SALAD

\$9 hearts of romaine lettuce with seasoned croutons tossed in classic Caesar dressing

add a protein of your choice:	
add grilled chicken	\$5
add grilled salmon	\$6

ROASTED SQUASH &

POMEGRANATE SALAD

locally grown arugula with feta cheese tossed in maple balsamic vinaigrette dressing

SANDWICHES

SERVED WITH YOUR CHOICE OF: sweet potato tater tots, french fries or seasonal fruits

substitute side for a house salad, caesar salad or cup of the soup du jour \$2.50

TURKEY & SWISS PANINI

smoked turkey, swiss cheese, avocado and chipotle mayonnaise served on flat bread

FRENCH DIP

slow-roasted beef, caramelized onions and provolone cheese served on a fresh baked roll

BUFFALO CHICKEN SALAD WRAP \$10

white meat chicken tenders breaded and tossed in buffalo sauce with fresh romaine and shredded monterey jack cheese wrapped in a garlic tortilla



\$10

\$11

\$9

BURGERS

SERVED WITH YOUR CHOICE OF: sweet potato tater tots, french fries or seasonal fruits

substitute side for a house salad, caesar salad or cup of the soup du jour \$2.50

ULTIMATE BACON BURGER

8 oz. fresh grilled ground beef patty topped with apple-smoked bacon, cheddar cheese, leaf lettuce, sliced tomato and red onion

MUSHROOM & ONION BURGER

8 oz. fresh grilled ground beef patty topped with a blend of cremini, oyster, shitake & portabella mushrooms and sautéed onions

FAJITA BURGER

\$12

\$12

\$12

\$10

8 oz. fresh grilled ground beef patty covered with pan seared peppers & onions and topped with pepperjack cheese, salsa and avocado

STONEWALL STEAK BURGER

8 oz. fresh grilled ground beef patty with your choice of toppings:

american, pepper jack, provolone, swiss, cheddar or crumbled bleu cheese, leaf lettuce, sliced tomato, red onion

MAINS

POT ROAST

slow roasted beef topped with gravy home-made from the drippings served with mashed potato, seasonal vegetable and garlic bread

GRILLED SALMON

\$16

\$16

\$19

\$15

fresh salmon filet grilled and topped with lemon-dill sauce served over wild rice with seasonal vegetables

GRILLED CHICKEN

grilled breast of chicken topped with sautéed wild mushrooms and diced tomatoes tossed in olive oil served with wild rice and seasonal vegetable

MARINATED FLANK STEAK

flank steak marinated in a blend of fresh ginger, ground mustard, soy sauce, onion and a touch of sesame oil, grilled and served with wasabi mashed potato and seasonal vegetable

FEATURED DRAFT BEER

DOGFISH HEAD Liquid Truth Serum IPA

UINTA Rise & Pine Dark Hoppy Ale

GOOSE ISLAND Urban Wheat Ale

STARR HILL Jomo Vienna-Style Lager

SIERRA NEVADA Celebration IPA

FOUNDERS Mosaic Promise Single Hop Ale