

STARTERS

gnocchi fried with roasted garlic aioli, parmesan cheese and citrus zest \$9

spinach artichoke dip with toasted house-made bread \$10

nachos with house-made pico de gallo, creamy cheese sauce and cilantro crème fraiche \$9 | add chicken or ground beef \$2 | add guacamole \$1

GREENS

caesar salad crispy romaine lettuce, shredded parmesan cheese and house-baked croutons tossed in creamy caesar dressing \$10 add grilled chicken \$3 | add seared salmon \$7

wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon and tomatoes drizzled with house-made bleu cheese dressing \$8 GF | add grilled chicken \$3 | add seared salmon \$7

berry & fruit salad mixed greens, assorted mixed berries and fruit, bleu cheese crumbles, candied walnuts and pickled carrots tossed in raspberry vinaigrette \$11 GF

italian salad crispy romaine lettuce, grilled pepperoni, tomatoes, marinated mozzarella, grilled chicken and house-baked croutons with an italian herb vinaigrette \$13

*chef competition winner kenny torczon III

steak salad mixed greens, black bean and corn salsa, crispy onion straws tossed in a chimichurri caesar dressing and topped with grilled flat iron steak \$13.5

taco salad mixed greens with your choice of grilled chicken or taco beef, shredded cheddar jack cheese, house-made pico de gallo, shredded lettuce and cilantro crème fraiche served in a crispy tortilla shell \$12 | add guacamole \$1

cobb salad mixed greens, bleu cheese crumbles, tomatoes, crispy bacon, hard-boiled egg, fresh avocado and diced smoked turkey tossed in your choice of dressing \$12 GF

ahi tuna salad mixed greens, cabbage, carrot, celery, brussels sprout leaves, cashews and seared sesame seed crusted ahi tuna tossed in toasted sesame dressing \$14

salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

ENTRÉES

tavern salmon seared salmon filet, orange puree, parmesan risotto cake and fresh spinach tossed with orange supremes and citrus vinaigrette \$16 GF

short rib tacos sous vide short rib meat with asian slaw, sautéed mushrooms and served on corn tortillas with cilantro rice \$15

farfalle red onions, roasted tomatoes, pickled carrots, dill pesto crème fraiche tossed with house-made bow tie noodles and topped with house-made ricotta cheese and fine herbs \$19

5 oz flat iron steak cooked to temperature with your choice of side \$14 GF

6oz filet cooked to temperature with your choice of side \$29 GF

brussels sprouts fried and tossed in an asian glaze with chopped peanuts \$10

buffalo, asian zing or bbq jumbo wings with celery sticks (6) \$7 | (12) \$13

bbq chicken flatbread bbq sauce, shredded plum creek chicken, caramelized onions, fresh tomatoes and cheddar jack cheese \$12

SOUPS

tomato basil cup \$4 | bowl \$5

soup of the day cup \$3 | bowl \$4

SANDWICHES & BURGERS

choice of side - french fries | sweet potato fries | coleslaw | fresh fruit add \$1 | onion rings add \$1 | side salad add \$1 | cup of soup add \$1

blt house-cured td niche thick cut bacon with arugula, tomato and basil aioli on house ciabatta bread \$13

club sandwich smoked turkey, ham, lettuce, tomatoes, swiss cheese, cheddar cheese, bacon and roasted garlic aioli on three pieces of toasted sourdough bread \$12

cuban td niche pork rillettes, prosciutto, swiss cheese, creamy mustard sauce, house-pickled cucumbers, onion and fennel on a toasted hoagie roll \$12

prime dip thinly sliced prime rib, caramelized onions, sautéed mushrooms and provolone cheese on a toasted hoagie roll served with au jus \$14

southwest chicken wrap grilled chicken breast, pepper jack cheese, fresh tomatoes, avocado and jalapeño bacon jam wrapped in a chipotle tortilla \$11

veggie wrap fresh avocado, black bean and corn salsa, romaine lettuce, fresh tomatoes and pepper jack cheese wrapped in a chipotle tortilla \$9

reuben house-cooked corned beef, sauerkraut, melted swiss cheese and russian dressing on toasted marble rye \$10

salmon burger seared salmon patty with a cucumber, red pepper and feta cheese slaw with cilantro crème fraiche on a toasted brioche bun \$10

lodge burger seared certified angus beef patty with romaine lettuce, caramelized onions and sliced tomatoes on a toasted brioche bun with you choice of cheese* \$11

bison burger seared bison patty with jalapeño bacon jam, arugula, chevre cheese and orange zest on a toasted brioche bun \$15.5

*cheese: cheddar | pepper jack | provolone | swiss
\$1 burger add-ons: bacon | caramelized onions | sautéed mushrooms
avocado | jalapeño bacon jam | fried onion straws | fried egg

GF denotes gluten free | please ask your server for substitutions
thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.