

STARTERS

ENTRÉES

*CRAB LOUIE	17	*8 oz. CERTIFIED ANGUS FIRE
*CALIFORNIA GUACAMOLE	9	ROASTED BEEF TENDERLOIN Horseradish Mashed Potatoes & Grilled
BARBEQUE CHICKEN QUESADIL	LAS 9	Asparagus 46
*ROASTED BEET NAPOLEON	9	
BISON SLIDERS W/ CHIPTOLE R	EMOULADE & CHEDDAR 12	*12 oz. CERTIFIED ANGUS NY STRIP STEAK WITH PEPPERS &
		PORT WINE
GRILLED FLATBREAD PIZZA Cheese, Sausage, Pepperoni- *Available		Baked Potato 42
Add .50 for Additional toppings		*CD ACC FED DONEL FCC DEFE DIDC
WINGS Choice of Sauce: Bourbon, Buffalo, Caju 5/6 10	, 0	*GRASS FED BONELESS BEEF RIBS WITH SARSAPARILLA MOLASSES SAUCE Cajun Steak Fries
		28
LIGHTER FARE *FIELD GREEN SALAD WITH WILDFLOWER HONEY- POMEGRANATE VINIAGRETTE Red Onions, Craisons, Feta Cheese, and Candied Pecan 12 *HARICOT VERTS WITH CILANTRO-LIME VINAIGRETTE Bok Choy, Edamame, French Beans, Cucumbers, Avocado 14		Accompanied by Rice and Stir-Fry Vegetable
BV BURGERS Served on your choice of Brioche or Pretzel Bun with Shredded Lettuce, Tomato, Red Onion, & Pickle. Accompanied by your choice of side Bison 14 Angus 12 Black Bean 9		Tomato and Peppers in a Spicy Cajun Sauce over Rice
	DECCEDEC.	FOUR CHEESE PASTA
BADIA A COLTIBUONO 39 Chianti	DESSERTS 6 Each HONEY PISTACHIO	Asiago, Parmesan, Mozzarella, and Ricotta with Red Cream Sauce & Basil Chiffonade
HALL 49 Merlot	CHEESECAKE	*MACADAMIA NUT AMBERJACK WITH PEPPERED MANGO SAUCE
CHALALEM 3 VINEYARD 39 Pinot Gris	COCOA DUSTED TIRAMIS	
THE PRISONER 75 Red Blend	*CRÈME BRULEE	*SEARED SEA SCALLOPS WITH LEMON ESSENCE BROWN BUTTER Fire Grilled Asparagus
DRINK SPECIALS	*CHOCOLATE DECADANT	, 0
APPLETINI 6		*BOURBON GLAZED SALMON
BUD LITE BOTTLE 3	APPLE COBBLER	Bok Choy, Quinoa with Leeks & Shitake
BIG LEAF MAPLE DRAFT 3		Mushrooms 28