

DINNER

Appetizers

Tuna Tataki Tartare 12

Avocado, cucumber, fresh tuna tossed in wasabi soy and topped with radish, served with wonton chips

Fried Cheese Curds 8

Jalapeno cheddar cheese curds, house pickled jalapenos, served with buttermilk ranch and raspberry jelly (v)

Shrimp Roll Sliders 10

Cajun shrimp salad, Jalapeno remoulade slaw brioche slider buns

Poutine 10

Smoked brisket cheese curds gravy habanero creme fraiche chimi rojo over fries

Kung Pao Chicken Tacos (3) 12

Sous Vide Chicken Wings 10

Hummus (v) 7

Chef's Choice Platter 15/ 25

Chef's Selection of one meat and two cheeses

Salads

Add Beef \$7 Chicken \$3 Tuna \$8 Salmon \$8

Fried soft boiled egg \$2

House Salad 4

Spring mix, tomato, cucumber, parmesan and croutons in a champagne vinaigrette (gf) (v)

Grilled peach 10

Spring greens candied pecans blistered tomatoes smokey blue cheese peach vinaigrette

Roasted Cauliflower & Spring Greens 7

Bacon, roasted cauliflower, pine nuts, aged cheddar and mixed greens in a roasted shallot red wine vinaigrette (gf)

Fried Egg Salad 8

Mixed greens, roasted cherry tomatoes, avocado and bacon tossed in an egg vinaigrette topped with a soft boiled fried egg

Entrees

NY Strip Steak 28

16 oz NY Strip grilled and topped with garlic and herb butter, served with potato gratin and asparagus

Ribeye 30

16 oz Ribeye grilled and topped with garlic and herb butter, served with mashed potatoes and fried pickled okra

Ox Tail Ragu 22)

Black pepper pappardelle, red wine demi cream sauce

Smoked Beef Short Rib 26

Red wine demi southern greens gratin mashed potatoes blistered tomatoes mushroom bluecheese relish

Steak Frites 20

Coffee rubbed hanger steak topped with blue cheese butter and celery slaw over house cut fries (gf)

Fish N' Chips 20

Beer battered halibut cheeks served with house cut fries and jalapeno remoulade

Sausage Fennel Ravioli 24

Sausage fennel stuffed ravioli, lemon herb compound butter over roasted tomatoes, lobster

Vegetarian Shepards Pie 13

Lentils, carrots, celery, mushrooms, herbs, pine nuts and spaghetti squash topped with brown butter mashed potatoes, served with curry ketchup (v)

Portabello Wellington 16

Grilled portabello, charred onion bell peppers spinach over roasted tomatos pesto cream mushroom risotto

Pork Chop 24

16oz double bone in pork chop, smoked apple chutney bok choy roasted garlic pommes puree

Apricot Glazed Salmon 24

Leek mushroom risotto, roasted brussel sprouts

Airline Chicken 18

Wild mushroom risotto, roasted brussel sprouts

Flatbread

Margherita Flatbread 10

Spicy marinara, basil, tomatoes, mozzarella,

Cajun Flatbread 10

Spicy marinara, roasted peppers, red onion mozzarella, smoked gouda cheese andouille sausage, and grilled chicken

Veggie Flatbread 8

Garlic soffrito, grilled portobello mushrooms, spinach, roasted red bell peppers, marinated olives, artichoke, mozzarella and parmesan (v)

Black & Blue Flatbread 10

hangar steak smokey blue cheese cream caramalized onion cherry tomato mozzarella arugula

BUILD YOUR OWN PLATTER

Charcuterie

served with seasonal mustard

Elk Summer Sausage 7

Elk Jalapeno Cheddar 7

Salame Toscano 7

Pork Jalapeno 6

Elk Fennel Sausage 6

Cheese

served with seasonal jam

Shepards Hope Sheeps milk cheve 7

Mt. Tam St Pat 7.50

Holey Cow 7.50

San Joaquin Gold 7

Cave Man Blue 8

Wrangback cheddar 6.50

