

DINNER

SALADS

CAESAR | 12

Crisp romaine lettuce, shaved parmesan and croutons tossed in our creamy caesar dressing.
Add Chicken | 4 Steak | 6
Jumbo Shrimp | 2.5 each

THE STEAKHOUSE | 18

Tender steak, hard boiled egg, grape tomato, hickory smoked bacon, avocado and gorgonzola cheese. Choice of dressing.

SHRIMP LOUIE | 20

Freshly cooked jumbo prawns, olives, asparagus, baby grape tomatoes, hard boiled egg, avocado, lemon wedges and our own Louie dressing.
Served on a bed of crisp romaine.

ASIAN CHICKEN | 15

Grilled chicken, mixed greens, purple and Napa cabbage, carrot, mandarin orange slices, almonds and crispy fried noodles, tossed with a roasted sesame-ginger dressing. Finished with cilantro and sesame seeds.

SPECIALTIES

FISH AND CHIPS | 18

Beer-battered Alaskan halibut filets served with house made tartar sauce, french fries and coleslaw.

HALF POUND ALL-NATURAL GROUND CHUCK BURGER | 16

Our all-natural ground chuck burger is flame grilled and served with our signature sauce on a toasted brioche bun. Topped with lettuce, red onion, tomato and pickle.
Add Cheese, grilled onion or picked peppers | 1
Add Bacon, avocado mash or pimento cheese | 2

MEDITERRANEAN PROTEIN BOWL

GRILLED CHICKEN | 14

GRILLED SHRIMP | 18

Red and white quinoa, wheat berries, barley and wild rice, topped with sautéed onion, mushroom, roasted red pepper, baby spinach, feta cheese and lemon-herb vinaigrette.

ENTRÉES

BEEF TENDERLOIN | 42

Certified Angus Beef, 10 oz. center cut filet finished with a wild mushroom demi glaze. All atop golden Yukon mashed potatoes, broccolini and honey-glazed baby carrots.

MONTANA LAMB SHANK | 28

A perfectly sous vide heated tender lamb shank finished with red wine demi glaze and a house made tomato chutney. Served over golden Yukon mased potatoes, broccolini and honey-glazed carrots.

WILD CAUGHT PACIFIC SALMON | 24

8 oz. grilled wild Sockeye salmon, topped with fresh mango salsa. Accompanied with our blend of five ancient grains, broccolini and honey-glazed baby carrots.

PORK PRIME RIB | 26

8 oz. balsamic glazed prime pork ribeye with roasted red pepper sauce, served with golden Yukon mashed potatoes, broccolini and honey-glazed baby carrots.

SMOKED CHICKEN | 21

A 10 oz. airline breast lightly smoked and topped with our house made Tennessee whiskey huckleberry barbecue sauce. Served with golden Yukon mashed potatoes, broccolini and honey-glazed baby carrots.

SEAFOOD STEW | 37

Clams, mussels, jumbo prawns, scallops and salmon, simmered in a rich tomato broth with white wine, garlic and herbs. Served with fresh grilled baguette slices.