

WINTER MENU



Two Warm Buttermilk Biscuits \$6
Honey Butter

Soup of the Day \$7/cup, \$10/bowl
Add a 3-Cheese Grilled Cheese on Sourdough +\$9
Add a Biscuit +\$2.50

Beer Cheese Dip \$18
Warm Pretzel Sticks, Sliced Kielbasa

Gambas al Ajillo \$17
Spicy Garlic Shrimp, Toasted Baguette

Chef’s Choice Tacos \$19
Ask your server for today’s selection

Eight Fried Chicken Wings \$16
Buffalo Sauce or Bang Bang Dry Rub,
Served with Bleu Cheese Dressing,
Celery & Carrots

Crispy Calamari \$17
Spicy Brava Sauce, Garlic Aioli

Caesar Salad \$14
Fresh Romaine, Anchovies, Housemade Dressing,
Shaved Parmesan, Lacy Toast

Add Grilled Chicken \$8, Add Tofu \$6
Add Salmon \$12, Add 4 Grilled Shrimp \$10

Winter Salad \$17
Spinach, Pomegranate Seeds, Goat Cheese,
Parsnip Chips, Orange Segments, White Balsamic
Vinaigrette

Add Grilled Chicken \$8, Add Tofu \$6
Add Salmon \$12, Add 4 Grilled Shrimp \$10

Chicken Parmesan \$28
Penne alla Vodka

Skillet Turkey Pot Pie \$24
Roasted Turkey & Veggies in Creamy Gravy,
Topped with a Buttermilk Biscuit

Braised Short Ribs \$32
Mashed Potatoes, Roasted Asparagus

Mushroom Risotto \$26
Creamy Arborio Rice, Parmesan, Balsamic Glaze

Add Grilled Chicken \$8, Add Tofu \$6
Add Salmon \$12, Add 4 Grilled Shrimp \$10

Turkey “Club” Sandwich \$16
House Roasted Sliced Turkey Breast, Lettuce,
Tomato, Applewood Smoked Bacon, Mayo,
Toasted Marbled Rye, Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

Crispy Chicken Sandwich \$17
Pesto Mayo, Mozzarella, Tomato, Arugula,
Pressed Hard Roll, Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

Pork al Pastor Sandwich \$18
Braised Pork, Pickled Red Onions, Grilled
Pineapple, Oaxaca Cheese, Club Roll,
Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

8 oz Cheddar Burger \$18
Lettuce, Tomato, Red Onion, Brioche Bun,
Fries & a Pickle, Add Bacon +\$2
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

AVAILABLE AFTER 5pm
Accompanied by changing seasonal sides

Pan Seared Salmon \$32
Herb Compound Butter

Grilled 14oz NY Strip Steak \$45
Rosemary-Red Wine Velouté

Thick Cut Bone-in Pork Chop \$39
Apple Cider Pan Sauce

SPECIALTY COCKTAILS

- Gold Rush** \$15
Bourbon, Honey Syrup, Lemon
- Cranberry Mule** \$13
Deep Eddy Cranberry Vodka, Ginger Beer, Lime
- Pomegranate Cosmo** \$15
Titos, Pom Wonderful, Cointreau, Lime Juice
- Espresso Old Fashioned** \$14
Bourbon, Grind Espresso Rum, Orange Bitters, Simple Syrup
- Winter Mocktail** \$6
Pomegranate, Ginger Beer, Lime

WINE

SPARKLING

- Prosecco** \$11/34
Torresella, Italy
- Sparkling Crémant d’Alsace** \$39/Bottle
Cui Cui, Michel Nartz, Alsace France

WHITE

- Riesling** \$11/34
Lamoreaux Landing, Finger Lakes NY
- Pinot Grigio** \$13/39
KRIS, Veneto Italy
- Sauvignon Blanc** \$13/39
Otto's Constant Dream, New Zealand
- Chardonnay** \$12/37
Bernier, Loire Valley France
- Albariño** \$14/43
Kentia, Rias Baixas Spain
- Chablis** \$50/btl
Albert Bichot, Beaune France

DESSERT & AFTER DINNER DRINKS

- Espresso Martini** \$14
Vanilla & Espresso Vodkas, Bailey’s, Kahlua
- Nutty Irishman** \$14
Frangelico, Bailey’s, Jameson, Coffee
- Mixed Berry Tart** \$10
Vanilla Ice Cream
- Brownie Cheesecake** \$12
Bourbon Caramel Drizzle
- Warm Chocolate Lava Cake** \$11
Vanilla Ice Cream

ROSE

- Rosé** \$14/43
Ame du Vin, Provence France

RED

- Côtes du Rhône** \$11/34
Famille Perrin, Rhone Valley France
- Montepulciano** \$14/43
Umani Ronchi, Abruzzo Italy
- Pinot Noir** \$13/39
Underwood, OR
- Malbec** \$12/37
Alamos, Mendoza Argentina
- Cabernet Sauvignon** \$14/43
Substance, Columbia Valley WA
- Cabernet Sauvignon** \$78/btl
Chateau Buena Vista, Napa Valley CA

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.