

# 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

## 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

## 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

### 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.*

*Executive Chef Cassie Jarrin*

*Sous Chef Stacy Ann Letford*