

DINNER

APPETIZERS

EXTRA BREAD SERVICE | \$1 EACH

CHARCUTERIE BOARD (SERVES TWO) | \$24

Assorted meats and cheeses, marinated olives, dijon mustard, crunchy bread.

POPCORN SHRIMP | \$14

Quick fry, charred lemon, horseradish cocktail sauce.

FLATBREAD PIZZA | \$12

Basil pesto, roasted tomato, fresh mozzarella, basil & extra virgin olive oil.

FRIED BRUSSEL SPROUTS | \$12

Lightly fried brussel sprouts, topped with bacon and blue cheese.

SAUTÉED BEEF TIPS & MUSHROOMS | \$14

Tender beef tips, button mushrooms, demi sauce, served with bread.

FRIED GREEN BEANS | \$12

Quick fried, running y dipping sauce.

SALADS

RUNNING Y COBB SALAD | \$13

Romaine lettuce, tomato, hard boiled eggs, blue cheese, chopped bacon, avocado, green goddess dressing.

ARTISAN HOUSE SALAD | \$10

Baby field greens, red onion, tomato, local goat cheese, sherry vinaigrette.

CLASSIC CAESAR SALAD | \$15

Crisp romaine lettuce, roasted croutons, shaved parmesan, anchovy dressing.

ADD CHICKEN +\$5 OR SHRIMP +\$6

ENTREES

RUNNING Y BLACK ANGUS BURGER | \$17 ADD FRIED EGG \$1

Cooked to your temperature*. Applewood bacon, onion jam, cheddar cheese, blue cheese, lettuce, tomato. Served with fries or upgrade to tater tots for \$1.00.

IMPOSSIBLE BURGER | \$17

Plant based burger atop seasoned greens with portobello mushroom and sundried tomato chutney.

FISH & CHIPS | \$17

Hand-dipped beer batter cod, lightly fried, french fries, charred lemon, tartar sauce. Upgrade to tater tots for + \$1.00.

BELL & EVANS AIRLINE CHICKEN BREAST | \$22

Pan seared, orzo risotto, seasonal vegetables, SDT vinaigrette.

BRAISED BEEF SHORT RIB PASTA | \$22

Shredded short rib tossed with pappardelle pasta, diced tomato, fresh herbs, garlic, rich demi, and mushrooms.

10OZ NEW YORK STRIP | \$30

Seasoned and grilled with rich demi, smashed potatoes, seasonal vegetables.

ST. LOUIS STYLE BBQ RIBS | \$23

Slow Cooked Ribs, Mashed Potatoes, and seasonal vegetables.

SHRIMP SCAMPI | \$21

Tender shrimp braised in lemon, white wine, parsley, over linguini.

PAN SEARED SALMON | \$20

Fresh seared salmon, chickpea puree, confit of local mushrooms, bulls blood micro greens.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Parties of 8 or more will have an automatic 18% gratuity added to their check.*

