

DINNER MENU

4:00 P.M. TO CLOSING

APPETIZERS

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|---|-------------|
| FRIED BRUSSEL SPROUTS
SERVED ATOP BLUE CHEESE DRESSING AND TOPPED WITH BACON AND BLUE CHEESE CRUMBLES. | \$13 |
| SAUTÉED BEEF TIPS* AND MUSHROOMS
TENDER BEEF TIPS AND CREMINI MUSHROOMS SAUTÉED AND TOSSED IN A RICH DEMI-GLACE. SERVED WITH ARTISAN BREAD. | \$14 |
| MANGO SHRIMP
CHILLED CAJUN SPICY SHRIMP. SERVED WITH MANGO CHUTNEY. | \$16 |
| MARGHERITA FLATBREAD (VEG)
PESTO, MOZZARELLA, CHERRY TOMATO AND FRESH BASIL. | \$12 |
| CALIFORNIA CHICKEN FLATBREAD
GRILLED CHICKEN, BACON, ROASTED RED PEPPERS. TOPPED WITH AVOCADO AND CHIPOTLE RANCH. | \$14 |
| CHARCUTERIE BOARD
ASSORTED MEATS, CHEESES AND SEASONAL FRUITS WITH MARINATED OLIVES, DIJON MUSTARD, VARIETAL JAM AND ARTISAN BREAD. | \$24 |

SOUPS & SALADS

11:30 A.M. TO CLOSING

SOUP DU JOUR **CUP \$5** **BOWL \$7**
INQUIRE WITH SERVER FOR DAILY SELECTION

HOUSE SALAD **\$10**

ORGANIC SPRING MIX WITH SHALLOTS, CHERRY TOMATOES,
CUCUMBER, PARMESAN CHEESE AND CROUTONS.
ADD CHICKEN+ \$6

CAESAR SALAD **\$10**

CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS.
ADD CHICKEN+ \$6

SOUTHWEST SALAD **\$12**

FRESH GREENS WITH A ROASTED CORN, BELL PEPPER,
BLACK BEAN AND AVOCADO SALSA. TOPPED WITH
FRIED TORTILLA STRIPS. SERVED WITH CHIPOTLE RANCH.
ADD CHICKEN+ \$6

THAI CHICKEN SALAD **\$17**

FRESH SPINACH, TERIYAKI CHICKEN THIGH MEAT,
MANDARIN ORANGES, SHREDDED CARROTS, CUCUMBER
BATONS, BLACK SESAME SEEDS AND FRIED WONTONS.
TOPPED WITH CILANTRO PEANUT SAUCE.

COBB SALAD **\$18**

FRESH GREENS, GRILLED CHICKEN, BACON CRUMBLES,
BLUE CHEESE, HARDBOILED EGG, AVOCADO, CHERRY
TOMATO AND SHALLOTS WITH CHOICE OF DRESSING
ON SIDE.

SIGNATURE ENTREES

SERVED WITH HOUSE BAKED RUSTIC ROLL

12OZ NEW YORK* **\$32**

CNB BEEF, CUT IN HOUSE, TOPPED WITH RICH DEMI-GLACE.
SERVED ATOP GARLIC MASHED POTATOES
AND BLUE LAKE GREEN BEANS.

14 OZ. RIBEYE* **\$42**

CNB BEEF, CUT IN HOUSE, TOPPED WITH BLUE CHEESE BUTTER.
SERVED ATOP GARLIC MASHED POTATOES
AND BLUE LAKE GREEN BEANS.

PINEAPPLE PORK CHOP* **\$24**

TWO 6 OZ CARLTON FARMS BONELESS PORKCHOPS, GRILLED
AND TOPPED WITH A PINEAPPLE-ANCHO CHILI CHUTNEY.
SERVED WITH SAUTÉED BABY CARROTS AND RICE PILAF.

HONEY BOURBON GLAZED SALMON* **\$26**

WILD CAUGHT SALMON, PAN SEARED AND TOPPED WITH A
HONEY BOURBON GLAZE. SERVED WITH RICE PILAF
AND BLUE LAKE GREEN BEANS.

BRAISED BEEF AND CREMINI PASTA **\$24**

TENDER BRAISED BEEF TOSSED WITH PAPPARDELLE PASTA,
DICED TOMATO, CREMINI MUSHROOMS, FRESH HERBS
AND DEMI GLAZE. TOPPED WITH PARMESAN CHEESE.

CHICKEN PICCATA **\$22**

CHICKEN BREAST, DREDGED IN FLOUR, BROWNEED, AND
SERVED WITH A CAPER AND LEMON BUTTER SAUCE.
SERVED ATOP RICE PILAF AND BLUE LAKE GREEN BEANS.

SHRIMP SCAMPI **\$25**

SHRIMP SAUTÉED IN GARLIC, SHALLOTS AND HERBS WITH
LINGUINI TOSSED IN BUTTER AND WHITE WINE SAUCE.
TOPPED WITH PARMESAN CHEESE.

VEGAN BOLOGNESE **\$22**

IMPOSSIBLE MEAT AND MARINARA TOSSED WITH LINGUINI
NOODLES.

BURGERS AND MORE..

RUNNING Y BURGER* **\$17**

HALF POUND GRILLED CNB BEEF PATTY WITH TILLAMOOK CHEDDAR, PICKLE, LETTUCE, RED ONION, TOMATO AND A-1 AIOLI ON A PRETZEL BUN.

SERVED WITH SIDE HOUSE SALAD, FRIES OR TOTS.

WITH BACON + \$3

IMPOSSIBLE BURGER **\$17**

PLANT BASED PATTY ON PRETZEL BUN WITH MIXED GREENS AND SUNDRIED TOMATO CHUTNEY.

SERVED WITH SIDE HOUSE SALAD, FRIES OR TOTS.

FISH AND CHIPS **\$18**

IN HOUSE BEER BATTERED WILD CAUGHT ALASKAN COD WITH CHARRED LEMON AND TARTAR SAUCE.

SERVED WITH FRIES.

CHICKEN ENCHILADA STACK **\$18**

TENDER CHICKEN LAYERED WITH HOUSE MADE RED CHILI SAUCE, CORN TORTILLAS AND COTIJA CHEESE.

SERVED WITH SPANISH RICE AND BLACK BEAN, CORN RELISH.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.