Starters

Caprese Bruschetta

Cherry tomatoes, mozzarella, basil, balsamic and olive oil. Served on grilled crostini. 15

Shrimp Skewers

Four jumbo prawns marinated in chile vinaigrette. 19

Baked Brie

With huckleberry reduction, fresh apple, candied walnuts, and toast points. 18

Last Chance Chicken Wings

Six, tossed in a choice of spicy buffalo, honey buffalo, barbecue or Asian sauce. Served with carrots, celery, and bleu cheese or ranch dressing. 16

Soup du Jour

Cup - 4 Bowl - 6

Salads

House

Spring mix, tomatoes, red onions, croutons, Parmesan, and choice of dressing. 14 *Add grilled or fried chicken for 7 Shrimp for 11.*

Chicken Bacon Ranch

Grilled chicken and house-cured pork belly with cheddar cheese, onion, tomatoes and croutons over mixed greens. 21

Asian Shrimp

Greens with three jumbo prawns, mandarin oranges, peanuts and red onions. Served with chile vinaigrette. 25

Lunch Specials

Served from noon-2 pm

Fish Tacos

Three breaded cod tacos, sweet and spicy slaw, salsa, lime. 16

Chicken Curry

Yellow curry with mango, habanero, fresh bell peppers and grilled chicken. Served over white rice. 18

Between the Bread

Includes choice of pasta salad or fries. Substitute onion rings, soup or salad for 3.

Bison Burger

Ground bison and bacon, pattied and grilled. Served with sautéed mushrooms, smoked Gouda and green Chile aioli on a pretzel bun. 23

Last Chance Burger

Half-pound, with American or cheddar cheese on a Kaiser roll. 19

Hickory Burger

House-smoked barbecue sauce, bacon, onion straws, cheddar cheese, Kaiser roll. 21

Cheesesteak

Five ounces of shaved beef, caramelized onions, and peppers with American or provolone cheese. Served on a hoagie. 17

Pesto Chicken

Grilled chicken and tomato topped with Provolone cheese. Served on ciabatta with basil pesto. 16

Jalapeño Chicken

Grilled chicken with bacon, pepper jack cheese, avocado, and chipotle aioli on ciabatta. 18

Italian Sub

Salami, ham, provolone, shredded lettuce, tomato, onion, pepperoncini, and Italian vinaigrette. 17

Portabello

Caramelized onions, peppers, lemon rosemary aioli, feta cheese, lettuce, tomato, ciabatta. 16

Bahn Mi

Braised pork belly on focaccia with house-pickled jalapeno and onion. With cabbage and carrot slaw, cilantro and sriracha aoili. 18

Served from 4-8 pm

Pasta

Chicken Tetrazzini

Grilled chicken and wild mushrooms tossed with linguini in dijon cream sauce. 23

Clam Linguini

Whole clams steamed in white wine with garlic, tomatoes, parsley and butter. Served with garlic bread. 24

From the Grill

Includes two sides: Baked potato, mashed potato, pasta salad, seasonal vegetable, soup, salad, or fries.

Beef Ribeye

Fourteen ounces, grilled to preference. 49

Add bleu cheese compound butter, caramelized onions, or sautéed mushrooms for 1

Surf and Turf

Ten-ounce sirloin with three grilled shrimp and topped with garlic butter. 39

Pork Chop

8 ounce pork ribeye, grilled and topped with a wild mushroom brandy cream sauce. 34

Country Fried Steak

Cubed, breaded and fried beef served with a white pepper country gravy. 27

Mahi Mahi

Pan-seared and topped with pineapple salsa. 29

<u>Dessert</u>

Add huckleberries for 5

Crème Brûlée 9 Apple Cobbler à la Mode 9 Brownie Sundae 10

WIFI: Troutunter-Guest. password: flav9900