

Starters

Caprese Salad

Layered mozzarella slices, heirloom tomatoes, and basil leaves drizzled with balsamic reduction. 15

Calamari

Wild-caught squid dredged in-house and deep-fried.
Served with jalapeños and lemon truffle aioli. 17

Shrimp Cocktail

Five jumbo shrimp boiled with seasoning. Cooled and served with homemade cocktail sauce & lemon. 19

Last Chance Chicken Wings

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

Jerk Chicken Skewers

Marinated, house-smoked, and glazed with traditional jerk seasoning. 15

Soup du Jour

Cup - 4 Bowl - 6

Side Salads

Classic Wedge

Romaine heart wedge, bleu cheese dressing, halved cherry tomato, green onion, bacon, and bleu cheese crumbles. 9

House

Spring mix, tomatoes, red onions, cucumbers, croutons, Parmesan, and choice of dressing. 7

Caesar

Romaine, croutons, and house-made dressing.
Topped with Parmesan and anchovy. 9

Between the Bread

*Includes choice of fries, onion rings, homemade pasta salad, or a cup of soup.
Substitute any side salad for 4.*

Bison Burger

Ground bison and bacon. With sautéed wild mushrooms, smoked Gouda, and green chile aioli on a pretzel bun. 25

Huckleberry Jam Burger

Half-pound of beef with Gruyère cheese on a Kaiser roll.
Topped with heirloom tomato, arugula, and homemade huckleberry bacon jam. 24

Chipotle Chicken

House-battered fried chicken with bacon, pepper jack cheese, avocado, jalapeños, and chipotle aioli on ciabatta. 19

Entree Salads

Grilled Steak

Thinly sliced steak, mixed greens, cherry tomato, sliced red onion, avocado, chimichurri, toasted croutons, Parmesan, and Balsamic vinaigrette. 22

Spring Strawberry & Shrimp

Arugula greens with feta, candied walnuts, red onion, fresh strawberries, and citrus vinaigrette. Topped with grilled shrimp. 23

Pasta

Tequila Chicken

Fettuccine, bell pepper, onion, asparagus, and grilled chicken.
Tossed in a tangy tequila-lime sauce. 23

Mushroom Ravioli

Pan-toasted ravioli, wild mushrooms, and caramelized onions.
Tossed in a brown butter sage sauce and topped with Parmesan. 25

*Please notify your server of any food allergies or dietary restrictions before placing your order.
Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Entrees

*Includes seasonal vegetables and a choice of starch:
baked potato, mashed potatoes, truffle fries, or wild rice*

Beef Ribeye

Fourteen ounces, grilled to preference. 49

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

Chicken Milanese

Pounded chicken thigh. Seasoned, breaded, fried,
and topped with a lemon-pepper velouté. 32

Pork Chop

Eight-ounce grilled pork ribeye.

Topped with peach chutney and crispy prosciutto. 35

Duck a' L'orange

Dry-brined overnight with sage. Pan-seared and finished in the oven.

Served with a classic orange sauce. 41

Surf and Turf

Eight-ounce sirloin with three grilled shrimp, topped with garlic butter. 39

Salmon

Six-ounce filet of wild-caught Alaskan Sockeye. Lightly dredged in flour,
pan-fried, and topped with housemade Béarnaise sauce. 36

Desserts

Peach Bread Pudding

Brioche, custard, infused peaches, cinnamon, and brown sugar crumbles.

Topped with a scoop of French vanilla ice cream. 10

Brownie Sundae

Vanilla ice cream, whipped cream, chocolate sauce, candied walnuts, and cherry. 9

Huckleberry Cheesecake

New York style topped with local huckleberries. 11