



SOUPS & SALADS

.AVAILABLE LUNCH AND DINNER

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

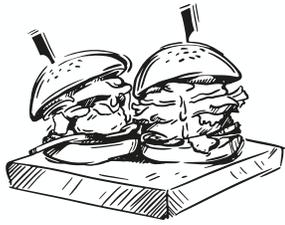
CAESAR SALAD **\$10**
CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS
ADD CHICKEN+ \$6

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, 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





DINNER MENU

(4:00 P.M. UNTIL CLOSING)

APPETIZERS

FRIED BRUSSEL SPROUTS

\$13

SERVED ATOP BLUE CHEESE DRESSING AND TOPPED WITH BACON AND BLUE CHEESE CRUMBLES

SAUTÉED BEEF TIPS AND MUSHROOMS*

\$14

TENDER BEEF TIPS AND CREMINI MUSHROOMS SAUTÉED AND TOSSED IN A RICH DEMI-GLACE
SERVED WITH ARTISAN BREAD

MANGO SHRIMP

\$16

CHILLED CAJUN SHRIMP SERVED WITH MANGO CHUTNEY

MARGHERITA FLATBREAD (VEG)

\$12

PESTO, MOZZARELLA, CHERRY TOMATO

CALIFORNIA CHICKEN FLATBREAD

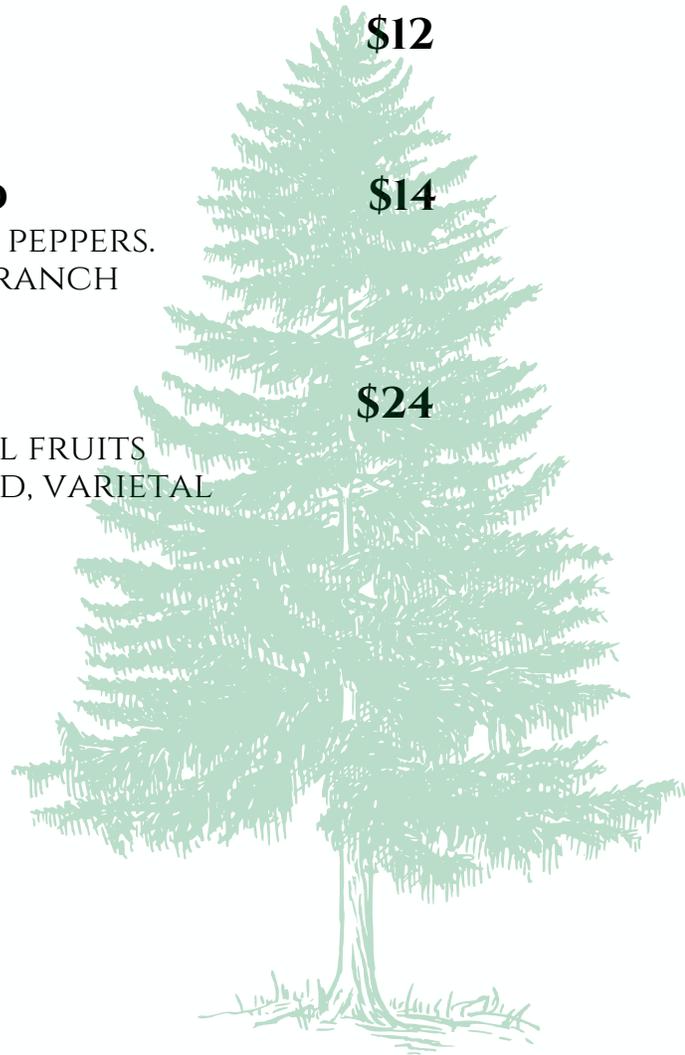
\$14

GRILLED CHICKEN, BACON, ROASTED RED PEPPERS.
TOPPED WITH AVOCADO AND CHIPOTLE RANCH

CHARCUTERIE BOARD

\$24

ASSORTED MEATS, CHEESES AND SEASONAL FRUITS
WITH MARINATED OLIVES, DIJON MUSTARD, VARIETAL
JAM AND ARTISAN BREAD



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 SAUTEED 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 FETTUCCHINI PASTA,
DICED TOMATO, CREMINI MUSHROOMS, FRESH HERBS
AND DEMI GLAZE

CHICKEN PICCATA

\$22

CHICKEN BREAST, DREGDED 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 SAUTEED IN GARLIC, SHALLOTS AND HERBS WITH
LINGUINI TOSSED IN BUTTER AND WHITE WINE SAUCE

VEGAN BOLOGNESE (VE)

\$22

IMPOSSIBLE MEAT AND MARINARA TOSSED WITH LINGUINI NOODLES



BURGERS AND MORE..

RUNNING Y BURGER*

\$18

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* (VE)

\$18

PLANT BASED PATTY ON PRETZEL BUN WITH MIXED GREENS AND SUNDRIED TOMATO CHUTNEY. SERVED WITH SIDE HOUSE SALAD, FRIES OR TOTS

FISH AND CHIPS

\$19

BEER BATTERED WILD CAUGHT ALASKAN COD WITH CHARRED LEMON AND TARTAR SAUCE. SERVED WITH FRIES OR TOTS

CHICKEN ENCHILADA STACK

\$18

TENDER CHICKEN LAYERED WITH HOUSE MADE RED CHILI SAUCE, CORN TORTILLAS AND COTIJA CHEESE. SERVED WITH SPANISH RICE AND A BLACK BEAN AND 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.

