All Day Menu

S	Chips, Salsa, Guacamole * ADD HOUSE MADE QUESO FOR \$2 *	\$8
ΓAR ⁻	Basket of Fried: traditional, sweet potato, tater tots, onion rings MAKE THEM FULLY LOADED WITH BACON, QUESO, AND SOUR CREAM a	\$6 dd \$3
TERS	Crispy Wings: choice of sweet & spicy, bbq, Ranch, habanero Ranch, spicy buffalo, Mongolian. celery and carrot sticks (gf)	\$12
	Fried Zucchini: panko habanero spears house ranch (v)	\$10
	Nachos: corn chips grilled chicken house queso olives jalapeno pico de gallo guacamole sour cream (gf)	\$12
	Pretzel Bites: salted, served hot house made queso (v)	\$8
	Hummus & Veggies: house-made hummus carrots celery cucumbers grilled pita (gf)	\$8
	Southwestern Egg Rolls: served with sour cream and salsa	\$9
	Mozzarella Sticks: served with marinara sauce	\$9
SAL	Chopped Salad: Romaine lettuce hard boiled egg grape toma- toes bacon bleu cheese crumbles avocado	\$12
A	Spinach: crispy pancetta candied dried cherry red onion	
SC	Humboldt Fog blue cheese sesame ginger dressing	\$12
	Steak: NY steak red onion Heber Valley white cheddar cremini mushroom blue cheese dressing	\$14
	Caesar: hearts of Romaine shaved parmesan croutons Caesar dressing	\$8
	House Salad: spring lettuce mix carrots red onions cucumbers heirloom cherry tomatoes croutons	\$8
	Salad Dressing options: Balsamic Vinaigrette Raspberry Vinaigrette Blue Cheese Ranch Thousand Island Italian Caesar	
	add protein to any salad: chicken \$4 salmon \$6 steak \$6 shrimp \$8	

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N N	Soup of the Day	cup	\$4	bowl	\$6
SMALL PLATES	Crab Cakes: tomato relish cornichon taper	nade			\$14
	Caprese: fresh mozzarella heirloom tomate white balsamic reduction grilled pita bread	-	frisee s	salad	\$12
	Chicken Quesadilla: pollo asado Oaxaca m pers and onions roasted tomatillo sauce		•	• •	\$10
	Street Tacos: 3 corn tortillas guacamole choice of prime rib, chicken, or salmon	salsa	pico de <u>c</u>	jallo	\$12
	Sliders: choice of pulled pork, cheeseburger	r, or "im	possible"	sliders	\$12
S A	Sandwiches come with choice of: house fries sweet potato fries tater tots s	soup du j	jour hou	use or Caesa	ar
z	Grilled Cheese of the Day: ask your server fo	r today's	s feature		\$12
DW I C	Chicken Sandwich: cilantro pesto marinated cheese bacon avocado lettuce pico de		breast	swiss	\$14
	Jeremy Burger: 1/2 pound angus beef burge onion pickles cheddar cheese remoulade	-	-		\$14
T m	Reuben: grilled pastrami sauerkraut swiss	s thou	sand islar	nd rye	\$12
S	French Dip: slow roasted prime rib grilled of toasted hoagie roll au jus	onion p	provolone	ž	\$13
	Hickory Burger: 1/2 pound angus beef burge pickles spicy mayo jack and cheddar chee	-	-	าร	\$15
	Country Club: thin sliced ham and turkey b swiss and cheddar cheese remoulade toa	•	-		\$13
	* The "Impossible Burger" is now available a	as a sub	stitute pr	otein!	

Dinner Menu

Daily 5pm to 10pm

ENTREES	Forbidden Rice Bowl: Indonesian black rice coconut curry broth seasonal vegetables (v) (ve) (gf) + chicken/steak/shrimp		
	Scallops: pan seared diver scallop parsnip puree squash crispy pancetta (gf)	\$28	
	Shrimp Scampi: white prawns lemon garlic butter sauce linguini roasted tomato	\$24	
	Crispy Salmon: pan seared salmon crab and avocado salad served over roasted tomatillo sauce on tostada	\$28	
	Fried Snapper: topped with crab cilantro pesto cream sauce served with black rice seasonal vegetables	\$24	
	Pan Seared Duck Breast: sautéed kale salad pickled mustard seeds Roasted shallot and port wine reduction	\$28	
	Chicken Marsala: garlic mashed potatoes seasonal vegetables mushroom cream sauce	\$24	
	Mahi Veracruz: tomato sauce w/caper and olive black rice seasonal vegetables	\$23	
	NY Strip: demi-glace gorgonzola butter cheddar potato cake seasonal vegetables	\$24	
	Filet Mignon: 8 oz prime filet garlic mashed potato seasonal vegetables demi-glace (gf)	\$38	