

MOUNTAIN TO GO LUNCH & DINNER MENU

STARTERS

TRUFFLE PARMESAN FRIES 13

Large portion of crispy beer batter fries, truffle oil & salt, Parmesan, herbs, house aioli

SOUTHWEST EGG ROLLS 12

Crispy fried egg roll stuffed with cheesy chicken & green chili filling, cilantro avocado sauce

*SEARED AHI TUNA 17

Seared rare sesame crusted Ahi, seaweed salad, Asian slaw, wasabi, ginger, dynamite sauce & tamari

BAKED BRIE 16

Brie baked in cast iron, hot honey, re-hydrated cranberries, dates, figs, almonds, bread, rustic crackers & fresh fruit

SMOKED & FRIED CHICKEN WINGS or CRISPY CHICKEN TENDERS 14.5

Tossed in Miners Spice / Buffalo Sauce / BBQ Sauce / or Honey Sriracha Sauce served with celery & carrots, blue cheese dressing or ranch

SOUP DU JOUR CUP OR BOWL 6/9

soup of the day

CAULIFLOWER FLAT BREAD 14

Roasted poblano & pistachio pesto, mozzarella, smoked tomato, arugula, Parmesan, chipotle & red bell coulis

ENTREE SALADS

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 6.5 CRISPY SKIN ROASTED SALMON* 11

SEARED AHI* 10 BLACKENED STEAK BITES 8

LARGE HOUSE GREENS SALAD 11.5

Mixed greens, Parmesan cheese, crispy ancient grains, red wine vinaigrette

FULL WEDGE SALAD 13

Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk Ranch dressing, crispy onion strings

LARGE HEARTS OF ROMAINE CAESAR SALAD 12.5

Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese

LUNCH ENTREES

*CRISPY SALMON & VEGETABLES 26.5

Roasted crispy skin organic Scottish salmon, sautéed seasonal vegetables, cranberry & orange compound butter

LAMB & BEEF GYRO 14

Warm roasted garlic naan, lamb & beef gyro meat, tzatziki sauce, lettuce, tomato, red onion, pickle spear, choice of side

ITALIAN GRINDER 16

Hoagie roll, salami, capicola, ham, provolone, spring greens, red wine vinaigrette, tomato, onion, sweet hot peppers, house aioli, pickle spear, choice of side

BLACKENED CHICKEN SANDWICH 14

Toasted brioche bun, blackened chicken breast, bacon, pepper jack cheese, smoked tomato, house aioli pickle spear, choice of side

*1/2 lb BLACK ANGUS CHEESEBURGER or VEGGIE BURGER 13.5

Brioche roll, grilled 1/2 lb 100% black Angus chuck beef patty or garden burger, choice of cheese, special sauce, lettuce, Tomato, pickle, onion, choice of side

(\$1.75 add bacon, avocado, mushrooms, caramelized onions, crispy onions, steak sauce)

Choice of Sides: SIDE SALAD, BEER BATTERED FRIES, OR COLESLAW

OR ADD \$1.50 FOR YOUR CHOICE OF: SWEET POTATO FRIES, TRUFFLE BEER BATTERED FRIES, FRUIT OR SOUP

ENTREES (available after 4pm)

Vegan Entrees Created Upon Request, Please ask about our daily options

PORK OSSO BUCCO 26.5

Slow braised pork shank cross cut, roasted garlic mashed potatoes, honey & lemon green beans, blue crumbles, crispy onion, red chili braissage

PASTA BOLOGNESE 19.5

Fettuccine pasta topped with a rich tomato & meat sauce, garlic bread, Parmesan cheese

ROASTED CRISPY SKIN SALMON 31

Miso glazed crispy skin salmon, forbidden black rice, baby bock choy achaar, fried rice crisp, scallion salad

CLASSIC HOME STYLE MEATLOAF 21

Glazed meatloaf, roasted garlic mashed potatoes, broccolini, brown gravy, crispy onions

SPINACH & MUSHROOM LASAGNA 19

Classic mushroom & spinach lasagna, house tomato sauce, garlic bread, Parmesan cheese

 Gluten Free

 Healthy Choice

 Gluten Free Upon Request

These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness

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