

Appetizers



TRUFFLE FRIES 13

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

GLACIER JUMBO LUMP CRAB CAKES 29

Maryland-style crab cakes, fried capers, lemon dressed microgreens, lemon caper remoulade, fresh lemon

FRIED CHICKEN WINGS 18.5

Crispy breaded chicken wings, served with blue cheese dressing, celery & carrots
Tossed in your choice of buffalo, honey sriracha or BBQ hoisin sauce

SOUP OF THE DAY 7/11

Cup/Bowl
Ask your server about our fresh soup of the day

TUNA POKE GF H 23

Raw Ahi tuna tossed in poke sauce with avocado & mango, served over slaw, marinated cucumber, carrot, scallion, crispy wonton chips

CHICKEN & CHEESE QUESADILLA 13

Grilled marinated cilantro lime chicken, house cheese mix with onion, cilantro, & scallions, flour tortilla, salsa, guacamole & sour cream

CHIPS, SALSA & GUAC GF H 10.5

Add Queso Dip 6
Zia restaurant style Nixtamal chips, salsa & guacamole

BEER BATTERED ONION RINGS 12

Crispy fried beer battered onion rings, served with roasted garlic & rosemary sauce

CRISPY COCONUT SHRIMP 11

(8) Crispy fried coconut breaded shrimp, served with dynamite dressed slaw & sweet chili sauce



Salads

HOUSE SPRING GREENS SALAD GF H 9.5/13.5

Small/Large
Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

CITRUS GRILLED STEAK OR SALMON SALAD GF H 27

Grilled 8oz flat iron steak or roasted organic Scottish salmon served over romaine & butter lettuce, red onion, orange segments, strawberries, Marcona almonds, blue cheese crumbles, roasted shallot & herb dressing & crispy onions

CLASSIC CAESAR GF H 12/15

Small/Large
Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons, Parmesan crisp

CHICKEN OR TUNA SALAD ON GREENS GF H N 14.5

Green goddess chicken salad with grapes & walnuts or pesto & pimento tuna salad with hard boiled egg & roasted red bell & poblano peppers, served over spring greens & chopped romaine, red wine vinaigrette

WEDGE SALAD GF H 11.5/15.5

Small/Large
Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

CREAMY COLESLAW GF 6

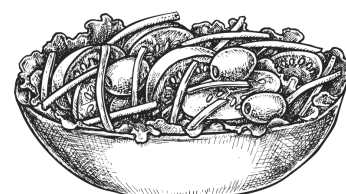
Shredded cabbage & carrots, creamy slaw dressing

BURRATA & MELON CAPRESE SALAD GF H 14/18

Small/Large
Fresh creamy center burrata cheese, melon, tomato, basil, arugula, balsamic gastrique, roasted shallot & herb dressing

COBB SALAD GF H 19

Chilled chicken breast, spring greens, chopped romaine, chopped iceberg, hard boiled egg, bacon, cherry tomato, avocado, red onion, blue cheese crumbles, red wine vinaigrette



ADD TO ANY SALAD

GRILLED CHICKEN BREAST GF	7	GRILLED 8 OZ. FLAT IRON STEAK GF	14
SEARED & ROASTED ORGANIC 7 OZ. SALMON GF	14	SEARED AHI TUNA GF	12.5

**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 foodborne illness*

Handhelds & Lighter Fare

Choice of sides: Beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

CLASSIC CUBANO GFR

15.5

Roasted pork loin, ham, Swiss cheese, provolone cheese, yellow mustard, dill pickles, toasted and pressed hoagie roll

JAMES RANCH SMASHBURGER GFR

16.5

Two 4oz James Ranch beef patties cooked smashburger style, sauteed yellow onions, toasted brioche bun, Detroit-style special sauce, American cheese, pickles

COCONUT SHRIMP PO BOY

14

Crispy coconut shrimp, hoagie roll, dynamite sauced slaw, lettuce, onion, tomato, crispy wonton strips, chipotle aioli

B.L.T.A. GFR

14.5

Toasted white bread, mayo, applewood smoked bacon, tomato, lettuce, avocado

CHICKEN OR TUNA SALAD SANDWICH GF H

15.5

Choice of chicken salad or tuna salad on toasted wheat bread, lettuce, tomato, onion, pickle, aioli

ASIAN GRILLED CHICKEN SANDWICH GFR H

14

Grilled & sweet soy glazed 7oz chicken breast, toasted brioche bun, tomato, dynamite dressed slaw, lettuce, sriracha aioli

CHICAGO DOG GFR

14

Natural casing ¼ lb. all-beef frank, poppy seed bun, sport peppers, tomato, celery salt, sweet relish, dill pickle, yellow mustard, yellow onion

MEDITERRANEAN WRAP H

13

Hummus, feta, cucumber, mint, tomato, grilled chilled vegetables, spring greens, red onion, olive tapenade, flour tortilla

CLUB SANDWICH GFR

15.5

Three slices of toasted white bread, turkey, ham, bacon, lettuce, tomato, pepper jack cheese, avocado aioli

PRIME RIB PHILLY CHEESESTEAK GFR

17

Shaved roast prime rib, sauteed peppers & onions, provolone & American cheese, hoagie roll

CRISPY PORK SCHNITZEL SANDWICH **16**

Crispy pork schnitzel served on a toasted pretzel bun, German slaw, lettuce, tomato, onion & pickle with your choice of side



STEAK & FRITES **29**

Grilled 8 oz. flat iron steak, Glacier compound butter, beer battered truffle fries, lightly dressed greens

AHI TUNA POKE BOWL H **27**

Ahi tuna poke, avocado, rice noodles, spring greens, edamame, mandarin oranges, red onion, lychee, Asian slaw, crispy wonton strips

CHICKEN PAILLARD H GF **21**

Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce

Build Your Own Meal

BUILD YOUR OWN 8 OZ. BURGER GFR **14**

8oz black angus chuck burger, brioche bun, lettuce, tomato, onion, pickle, house burger sauce & choice of side

BUILD YOUR OWN HOT DOG GFR **10.5**

All dogs are Hebrew National ¼ lb. served in a poppy seed bun with your choice of side

ADD ON

.75 EACH GF

Tomato, yellow onion, sweet relish

1.5 EACH GF

Choice of cheese: Cheddar, Swiss, American, pepper jack, provolone, blue, white cheddar, herb cream cheese, jalapenos, green chili, roasted poblanos, sauteed yellow onion

2 EACH GF

Avocado, sauteed egg & bacon

