

## Appetizers



**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

**STEAK BITES** <sup>GFR</sup> 14.5

Beef tenderloin tips sautéed with jalapeno, onion, candied bacon, served with garlic bread

**TRUFFLE FRIES** 13

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

**SOUP OF THE DAY** 7/11

*Cup/Bowl*

Ask your server about our fresh soup of the day

**TUNA TARTARE** <sup>GFR H</sup> 24

Diced raw sushi grade tuna seasoned with mirin & rice wine vinegar served with seaweed salad, wasabi, lychee, avocado puree, sriracha aioli, wonton crisps

**CHICKEN & CHEESE QUESADILLA** 14.5

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

**CHIPS, SALSA & GUAC** <sup>GF H</sup> 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** 13

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

**COWBOY CAVIAR** <sup>GF H</sup> 14.5

Pinto beans, black beans, tomato, jalapeno, red onion, bell pepper, cilantro, roasted Olathe sweet corn, southwest dressing, avocado & sweetie drops, Zia tortilla chips

## Salads

**HOUSE SPRING GREENS SALAD** <sup>GFR H</sup> 9.5/13.5

*Small/Large*

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

**CHICKEN OR TUNA SALAD ON GREENS** 14.5 <sup>GFR H N</sup>

House chicken salad with grapes & walnuts or house Tuna salad, served over mixed greens tossed in red wine vinaigrette, Parmesan & crispy ancient grains

**BERRY & KALE SALAD** <sup>GF H</sup> 13/17

*Small/Large*

Mixed greens, collard greens & kale with strawberries, blackberries, blueberries, Marcona almond, shaved manchego cheese, poppyseed dressing

**CLASSIC CAESAR** <sup>GFR</sup> 12/15

*Small/Large*

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

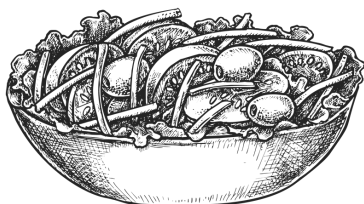
**WEDGE SALAD** <sup>GFR</sup> 11.5/15.5

*Small/Large*

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

**CREAMY COLESLAW** <sup>GF</sup> 6

Shredded cabbage & carrots, creamy slaw dressing



ADD TO ANY SALAD

**GRILLED CHICKEN BREAST** <sup>GF</sup> 7

**SEARED & ROASTED ORGANIC 7 OZ. SALMON** <sup>GF</sup> 14

**GRILLED 8 OZ. FLAT IRON STEAK** <sup>GF</sup> 14

**SEARED AHI TUNA** <sup>GF</sup> 12.5

## 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

**CROQUE MONSIEUR 15**

Toasted white bread filled with hot ham, Gruyere and Swiss cheeses, topped with a bechamel sauce and Parmesan cheese and baked to perfection

**JAMES RANCH SMASHBURGER GFR 17**

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

**SOUTHWEST CLUB SANDWICH 15**

Three slices of toasted white bread, roasted sliced turkey, bacon, avocado, pepper jack cheese, lettuce, tomato, green chili aioli with your choice of side

**CHICKEN OR TUNA SALAD SANDWICH GF H 16.5**

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

**ASIAN GRILLED CHICKEN SANDWICH GFR H 15**

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

**TOMATO SANDWICH GFR H 14**

Grilled wheat bread, thick sliced heirloom tomatoes, marinated cucumbers, sprouts, dill Havarti cheese, truffle aioli

**B.L.T.A. GFR 14.5**

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

**CALIFORNIA BURGER WRAP 16.5**

8oz burger patty grilled and topped with melted American cheese, rolled in a flour tortilla with lettuce, tomato, onion, pickle, thousand island dressing and crispy French fries  
*add avocado 1.5*

**LOADED FRENCH DIP**

**17.5 GFR**

Warm Amoroso hoagie roll with shaved hot prime rib, mushrooms, onions, provolone cheese, au jus, side of horsey sauce



**STEAK & FRITES 29**

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

**SALMON & VEGETABLES GF H 26**

Pan seared & roasted crispy skin Organic Scottish Salmon served with sautéed seasonal vegetables, topped with cowboy butter or just fresh lemon finished with crispy leeks

**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**

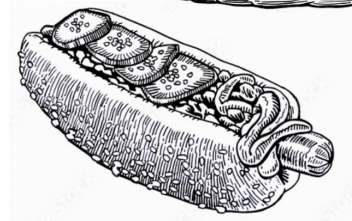
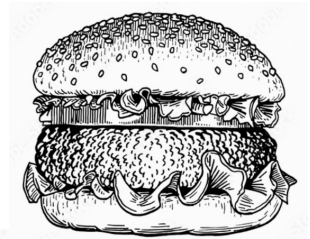
Tomato, yellow onion, sweet relish

**1.5 EACH GF**

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

**2 EACH GF**

Avocado, sauteed egg & bacon



\*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

\*\* The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.