

Appetizers



SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

FRIED CHICKEN WINGS 18.5

Crispy breaded chicken wings, served with blue cheese dressing, celery & carrots

Tossed in your choice of Buffalo, BBQ, Parmesan Garlic, Miners Spice (dry), or Asian Sesame

CHIPS, SALSA & GUAC ^{GFR H} 11

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole

BEER BATTERED ONION RINGS 13

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

CRISPY COCONUT SHRIMP 14

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

TRUFFLE FRIES 13

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

Salads

HOUSE SPRING GREENS SALAD 9.5/13.5

Small/Large ^{GFR H}

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

CHICKEN OR TUNA SALAD ON GREENS ^{GFR H N} 15

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

CRAN-APPLE WALNUT, BACON AND BRIE SALAD 17/21

Small/Large ^{GFR H}

Diced green apple, candied walnuts, dried cranberries, bacon, red onion, and brie over baby spinach and mixed greens tossed in poppyseed vinaigrette

CLASSIC CAESAR 13/16

Small/Large ^{GFR}

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

WEDGE SALAD 12/16

Small/Large ^{GFR}

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



ADD TO ANY SALAD

GRILLED CHICKEN BREAST ^{GF}	8	GRILLED 8 OZ. FLAT IRON STEAK ^{GF}	16
SEARED & ROASTED ORGANIC 7 OZ. SALMON ^{GF}	16	SEARED AHI TUNA ^{GF}	14

GF Gluten Free H Healthy Choice GFR Gluten Free Upon Request N Contains Nuts

**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*

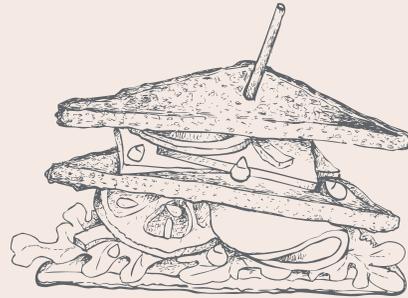
*** The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.*

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

GOURMET GRILLED CHEESE ^{GFR} 14.5

Parmesan crusted white bread with white cheddar, brie, tomato, and truffle aioli
add ham or turkey +6 bacon +4



SOUTHWEST CLUB SANDWICH ^{GFR} 16

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

ASIAN GRILLED CHICKEN SANDWICH ^{GFR H} 16

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

CHICKEN OR TUNA SALAD SANDWICH ^{GF H} 17

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

LOADED FRENCH DIP ^{GFR} 18

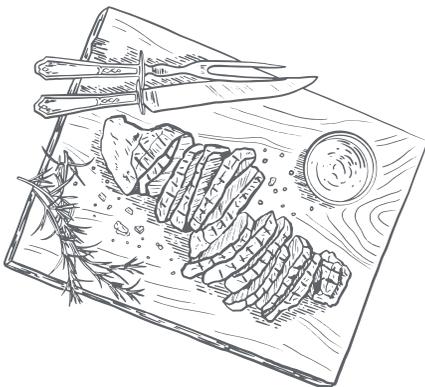
Warm French roll with shaved hot prime rib, mushrooms, onions, provolone cheese, au jus, side of horsey sauce

JAMES RANCH SMASHBURGER ^{GFR} 18

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

B.L.T.A. ^{GFR} 14.5

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



STEAK & FRITES 31

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

SALMON & VEGETABLES ^{GF H} 28

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} 22

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

Build Your Own Meal

BUILD YOUR OWN HOT DOG ^{GFR} 11

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

BUILD YOUR OWN 8 OZ. BURGER ^{GFR} 15

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

ADD ON

.75 EACH ^{GF}

Tomato, yellow onion, sweet relish

1.5 EACH ^{GF}

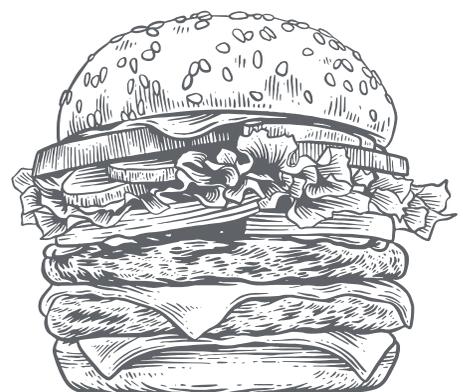
Choice of cheese: Cheddar, Swiss, American, pepper jack, provolone, blue, white cheddar, jalapenos, green chili, sauteed yellow onion

2 EACH ^{GF}

Avocado, sauteed egg & bacon

4 EACH ^{GF}

Bacon



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