

DINNER MENU

Let's Get Started

PASTIES 12

Seasoned ground Angus and potatoes stuffed in a braided puff pastry, served with our homemade gravy



WINGS 12

Buffalo, BBQ, sweet chili or honey



CHICKEN FINGERS 10

House made with Dijon honey dip



FRESH MOZZARELLA 10

Breaded in panko and lightly fried, served with homemade marinara and basil dressing



COCONUT SHRIMP 14

With sweet chili sauce



SOUTH WEST CHICKEN ROLLS 12

Parmesan cheese, bell peppers, fresh corn, black beans, cilantro, and mozzarella cheese served with chipotle dip



SPICY STEAK BITES 16

Tossed in a house made sweet soy sauce with jalapeño peppers



GOAT CHEESE BRUSCHETTA 10

Toasted crostinis with melted goat cheese topped with bruschetta



GRILLED CHICKEN QUESADILLA 13

Served with cheddar, jalapeño, cilantro sauce and chunky salsa

Soup & Salad



HEARTY HOMEMADE CHICKEN SOUP 08

Chunks of chicken, carrots, celery and onion - add rice if you like



MUSHROOM SOUP 08

Creamy blend of sautéed mushrooms



CAESAR SALAD 10

Romaine lettuce tossed with croutons in our homemade Caesar dressing - Add chicken \$4 Shrimp \$6



HOUSE SALAD 09

Mixed greens, carrots and cherry tomatoes



GREEK SALAD 15

Mixed greens, cucumbers, bell peppers, shallots, olives, Roma tomato and feta cheese with lemon vinaigrette



GOAT CHEESE & PEAR SALAD 15

Mixed greens, fresh pears, candy walnuts, carrots, cherry tomatoes, fried goat cheese croutons & basil vinaigrette



RANGE SALAD 17

Grilled chicken on top of mixed greens, cherry tomatoes, cheddar, shaved carrots, cracked pepper with lemon vinaigrette



HARVEST SALAD 15

Mixed greens, walnuts, golden raisins, dried cherries and cranberries, baked brie, cherry tomatoes, carrots and raspberry vinaigrette

BALSAMIC VINAIGRETTE, BASIL VINAIGRETTE, HONEY DIJON, RANCH, RASPBERRY VINAIGRETTE / ADD CHICKEN \$4, STEAK OR SHRIMP \$6

We ♥ burgers. Sandwiches too.



CALIFORNIA BURGER 16

Fresh lettuce, tomatoes, onions, pickles with a cilantro jalapeño sauce



GRUYERE & MUSHROOM BURGER 16

Medley of sautéed mushrooms smothered in gruyere



BBQ BACON CHEDDAR BURGER 16

BBQ sauce and melted cheddar over a pile of crisp bacon



BRIE BURGER 16

Crisp bacon, melted brie and fresh herbs



CLAIRE'S FAVE BURGER 16

Melted gorgonzola and tumbleweed onions (thin crisp onions)



KATIE'S WAY SANDWICH 16

Open faced turkey breast with bacon, melted gruyere and dripping with gravy



PULLED PORK SANDWICH 15

Marinated pork tossed in BBQ sauce topped with melted cheddar



CHICKEN BLT SANDWICH 14

The homestyle favorite, served with a roasted garlic aioli



BUFFALO CHICKEN SANDWICH 16

Lightly breaded chicken tossed in a buffalo sauce served with lettuce, tomatoes and chunky blue cheese dressing



CHICKEN MOZZARELLA SANDWICH 14

Grilled chicken, fire roasted red peppers and fresh mozzarella drizzled with basil vinaigrette



GRILLED STEAK SANDWICH 17

Fresh herbed steak, roasted peppers aioli served with lettuce, tomatoes and tumbleweed onions



VEGGIE MASH SANDWICH 15

Roasted red peppers, spinach, oven roasted tomatoes, mushrooms and melted fresh mozzarella

SERVED WITH A CHOICE OF HOUSE FRIES, SWEET POTATO FRIES OR HOUSE SALAD - SUB MASHED POTATOES ADD \$1.50 - SUB CHIPS ADD \$1 - SUB SPINACH ADD \$1

ALL BURGERS ARE 8OZ PORTIONS OF FRESH BUTCHER BLEND BEEF COOKED TO DESIRED TEMPERATURE
MAY SUB GRILLED CHICKEN, TURKEY BURGER OR HOMEMADE VEGGIE BURGER

The Good Stuff



FISH AND CHIPS 17

Beer battered Tilapia and big crisp chips



SHEPHERD'S PIE 17

Traditional dish with ground beef, peas, carrots and mashed potatoes on top



NEW YORK STRIP 32

14oz grilled to temperature with mashed potatoes and sautéed spinach in a red wine reduction



VEGGIE RISOTTO 18

Baby carrots, mushrooms, cherry tomatoes and baby spinach - Add chicken \$4 | Shrimp \$6



SAUTEED TILAPIA 18

Sautéed tilapia served over a bed of sautéed spinach with dried fruits and a white wine sauce



PENNE ALFREDO 15

Sautéed shallots and bacon tossed in a creamy alfredo sauce - Add chicken \$4 | Shrimp \$6



BRAISED SHORT RIBS 28

Served with potato puree, cipollini onions and red cabbage in a mushroom demi glaze



RIGATONI ALLA VODKA 15

Cooked to order with Parmigiano reggiano Add chicken \$4 | Shrimp \$6



CHICKEN STIR-FRY 17

Carrots, peppers, celery, onions served over a bed of wild rice with homemade sweet soy sauce



CHIPS | MASHERS | WILD RICE PILAF | SAUTEED SPINACH
FRIES (HOUSE OR SWEET POTATO) 07