

SOUPS & GREENS

- Tomato Basil

Soup of the Day
- Golden Beet Salad

Asparagus, fennel, basil, goat cheese, pecans, cucumbers, house blue cheese vinaigrette
- Mixed Greens

with red onions, cucumber, tomatoes, feta, everything bagel croutons, in-house Everything dressing
- Caesar*

Romaine hearts, parmesan, croutons, in-house Caesar dressing
- Jumbo Prawns & Crispy Prosciutto Salad*(gf)

Mixed greens, roasted peppers, cherry tomatoes, carrots tossed in our in-house passion fruit vinaigrette
- Charred Grills Steak Salad*

8oz sirloin, romaine, blue cheese, avocado, tomato, red onion, frizzled onions, in-house blue cheese vinaigrette

Add protein to any salad:
Grilled or blackened salmon*, prawns*, or chicken*

SMALL BITES

- Truffle Honey Burrata

Creamy burrata, diced tomatoes, basil, NW berries toasted crostini, truffle-honey drizzle
- Hummus Plate

Roasted garlic hummus, peppadew relish, cucumber, carrots, celery, warmed pita
- Spicy Ahi Poke Nachos*

Wonton chips, marinated tuna, avocado, sriracha mayo, furikake, wasabi sauce, pickled red onions
- Spicy Habanero Mac Balls

Panko crusted, habanero cheese sauce, jalapeno, sweet Thai chili sauce
- Vegan Lettuce Cups*

(gf) Seasoned Impossible meat, iceberg boats, jicama, cilantro, micro-greens, pickled onion, cucumbers, garlic chili oil

BIGGER BITES

start with tomato basil, soup of the day, house or Caesar salad

- Alaska Cod & Chips*

Choice of 2 or 3 piece, Sam Adams battered, French fries, everything slaw, house-made tartar
- Seared Salmon & Saffron Cream Sauce*(gf)

Fresh salmon, saffron cream sauce, cheesy polenta
- Blackened Chicken Fettucine*

Blackened chicken breast, spinach, blackened alfredo sauce, ciabatta
- Grills Classic Cheeseburger*

1/3lb American style Kobe beef patty, cheddar, tomato, red onion, lettuce, pickle, house 1000 dressing, fries
- Prime Dip*

1/2lb thin sliced in-house roasted Prime Rib, Swiss cheese, horsey mayo, grilled rustic baguette, rosemary au jus, fries
- Elk Burger*

1/2lb patty, prosciutto, mozzarella, arugula, tomato, onion, garlic mayo, brioche bun, sweet potato fries
- 12oz New York Steak *(gf)

21 day aged classic New York steak grilled to your liking, cowboy butter, served with a loaded baked potato
- Bourbon Mustard Meatloaf

Crafted in-house, ground pork and beef brisket mix, garlic mashed potatoes, onion rings, with our own bourbon-mustard sauce
- Braised Short Rib Gnocchi*

24-hour Coca Cola braised beef short rib, mushrooms, onion, spinach in a sherry wine cream sauce tossed with local potato gnocchi
- Vegan Thai Coconut Curry(gf)

Seasonal vegetables, coconut curry broth, jasmine rice, crispy tofu
- Jamaican Jerk Chicken*(gf)

1/2 baked chicken, roasted tri-colored peppers, sweet potato mashers
- Grills Chicken Club*

Grilled chicken breast, bacon, lettuce, tomato, red onion, Swiss cheese, chipotle mayo, toasted ciabatta, fries
- Spicy Ahi Tuna Bowl *(gf)

Rice, cucumber, fresh ginger, avocado, cilantro, micro-greens, wasabi, sesame seeds, nori, jicama, Sriracha sauce

SHARABLE
SIDES(gf)

- Roasted Brussel Sprouts – Honey balsamic reduction, toasted almonds
- Charred Broccolini – Garlic confit, lemon zest, chili flakes
- Roasted Carrots– olive oil, salt, pepper
- Whipped Sweet Potatoes – Brown butter, toasted candied pecans
- Wild Mushroom & Truffle Risotto – Arborio rice, white truffle oil, micro greens
- Grilled Asparagus & Brown Butter Hollandaise – Charred lemon zest, sea salt

*eating raw or undercooked foods may increase risk of foodborne illness
gf=gluten free