

## 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