



DINNER

SOUPS & GREENS

- Tomato Basil 10
- Soup of the Day 10
- Golden Beet Salad
- Asparagus, fennel, basil, goat cheese, pecans, cucumbers, house blue cheese vinaigrette 17
- Mixed Greens with red onions, cucumber, tomatoes, feta, everything bagel croutons, in-house Everything dressing 15
- Caesar*
- Romaine hearts, parmesan, croutons, in-house Caesar dressing 16
- Jumbo Prawns & Crispy Prosciutto Salad*(gf)
- Mixed greens, roasted peppers, cherry tomatoes, carrots tossed in our in-house passion fruit vinaigrette 27
- Charred Grills Steak Salad*
- 8oz sirloin, romaine, blue cheese, avocado, tomato, red onion, frizzled onions, in-house blue cheese vinaigrette 27

Add protein to any salad:
Grilled or blackened salmon*, prawns*, or chicken* 8

SMALL BITES

- Truffle Honey Burrata Creamy burrata, diced tomatoes, basil, NW berries toasted crostini, truffle-honey drizzle 16
- Hummus Plate
- Roasted garlic hummus, peppadew relish, cucumber, carrots, celery, warmed pita 14
- Spicy Ahi Poke Nachos* Wonton chips, marinated tuna, avocado, sriracha mayo, furikake, wasabi sauce, pickled red onions17
- Spicy Habanero Mac Balls
- Panko crusted, habanero cheese sauce, jalapeno, sweet Thai chili sauce 13
- Vegan Lettuce Cups*
- (gf) Seasoned Impossible meat, iceberg boats, jicama, cilantro, micro-greens, pickled onion, cucumbers, garlic chili oil 15

BIGGER BITES

start with tomato basil, soup of the day, house or Caesar salad 5

- Alaska Cod & Chips*
- Choice of 2 or 3 piece, Sam Adams battered, French fries, everything slaw, house-made tartar 21 | 25
- Seared Salmon & Saffron Cream Sauce*(gf)
- Fresh salmon, saffron cream sauce, cheesy polenta 29
- Blackened Chicken Fettucine*
- Blackened chicken breast, spinach, blackened alfredo sauce, ciabatta 23
- Grills Classic Cheeseburger*
- 1/3lb American style Kobe beef patty, cheddar, tomato, red onion, lettuce, pickle, house 1000 dressing, fries 19
- Prime Dip*
- 1/2lb thin sliced in-house roasted Prime Rib, Swiss cheese, horsey mayo, grilled rustic baguette, rosemary au jus, fries 26
- Elk Burger*
- 1/2lb patty, prosciutto, mozzarella, arugula, tomato, onion, garlic mayo, brioche bun, sweet potato fries 24
- 12oz New York Steak *(gf)
- 21 day aged classic New York steak grilled to your liking, cowboy butter, served with a loaded baked potato 35
- Bourbon Mustard Meatloaf
- Crafted in-house, ground pork and beef brisket mix, garlic mashed potatoes, onion rings, with our own bourbon-mustard sauce 25
- 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 28
- Vegan Thai Coconut Curry(gf)
- Seasonal vegetables, coconut curry broth, jasmine rice, crispy tofu 22
- Jamaican Jerk Chicken*(gf)
- 1/2 baked chicken, roasted tri-colored peppers, sweet potato mashers 25
- Grills Chicken Club*
- Grilled chicken breast, bacon, lettuce, tomato, red onion, Swiss cheese, chipotle mayo, toasted ciabatta, fries 19
- Spicy Ahi Tuna Bowl *(gf)
- Rice, cucumber, fresh ginger, avocado, cilantro, micro-greens, wasabi, sesame seeds, nori, jicama, Sriracha sauce 27

SHARABLE SIDES(gf)

- Roasted Brussel Sprouts – Honey balsamic reduction, toasted almonds 8
- Charred Broccolini – Garlic confit, lemon zest, chili flakes 9
- Roasted Carrots– olive oil, salt, pepper 9
- Whipped Sweet Potatoes – Brown butter, toasted candied pecans 8
- Wild Mushroom & Truffle Risotto – Arborio rice, white truffle oil, micro greens 9
- Grilled Asparagus & Brown Butter Hollandaise – Charred lemon zest, sea salt 9

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