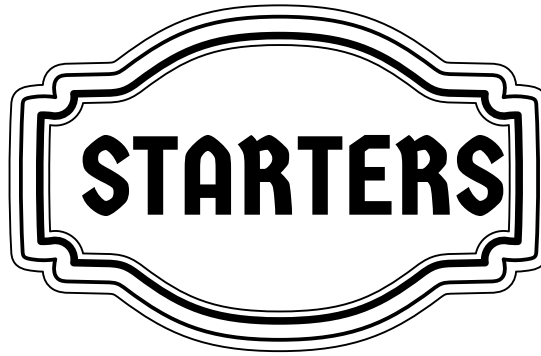


# Dinner Menu



## TENDERLOIN SKEWERS

THREE TENDERLOIN SKEWERS  
MARINATED IN GARLIC, COWBOY RUB  
AND CHILI OIL GRILLED TO YOUR LIKING.  
SERVED WITH CHIPOTLE RANCH

19

## BAKED BRIE

PORTOBELLO AND WHITE  
MUSHROOMS, ROASTED GARLIC,  
WITH TOASTED BAGUETTE SLICES

17

## HOT ARTICHOKE DIP

THE HOUSE FAVORITE, WITH  
TOASTED CROSTINI

14

## BLUE CHEESE WEDGE

CRISP WEDGE OF ICEBERG  
LETTUCE DRIZZLED WITH  
BALSAMIC SYRUP AND BLUE  
CHEESE DRESSING, TOPPED  
WITH CHOPPED BACON,  
TOMATOES AND  
BLUE CHEESE CRUMBLES

10

## DINNER SIDE SALAD

CHOICE OF CLASSIC  
CAESAR, BEET, OR TOSSED  
GREENS WITH CHOICE OF  
DRESSING

7

## BEET SALAD GF

CANDIED PECANS, BLUE  
CHEESE, TOMATO AND  
RED ONION, TOSSED WITH  
BALSAMIC VINAIGRETTE.  
ROMAINE AND MIXED GREENS

17

## CHICKEN FLAT BREAD

CRISPY FLAT BREAD, ALFREDO  
SAUCE, CHICKEN PHEASANT COGNAC  
SAUSAGE, SPINACH, ROASTED GARLIC,  
ROASTED RED PEPPER, MUSHROOMS,  
MOZZARELLA BALLS, AND PARMESAN

17



## CLASSIC & SEASONAL SALADS

### BLACK 'N BLUE STEAK SALAD

SEARED FLAT IRON SERVED  
WITH BLUE CHEESE CRUMBLES,  
TOMATOES, GREEN AND RED  
ONIONS WITH A CREAMY GREEN  
PEPPERCORN VINAIGRETTE

27

### COBB SALAD GF

CHICKEN, AVOCADO, BACON,  
CHOPPED EGG, TOMATOES, BLUE  
CHEESE CRUMBLES  
ON A BED OF ROMAINE, WITH  
THE ORIGINAL BROWN DERBY  
FRENCH DRESSING

18

## STEAMED MANILA CLAMS

PACIFIC NORTHWEST MANILLA CLAMS  
SIMMERED IN WHITE WINE, GARLIC  
BUTTER. SERVED WITH CLARIFIED  
BUTTER AND SOURDOUGH BREAD

22

## COCONUT PRAWNS

LIGHTLY BREADED WITH  
SHREDDED COCONUT AND  
FRIED. SERVED WITH THAI  
SWEET CHILI SAUCE

16

## FRIED CHEESE RAVIOLIS

LIGHTLY BREADED AND FRIED,  
SERVED WITH MARINARA

16

## CAESAR SALAD \*

CRISP ROMAINE WITH ROASTED  
GARLIC DRESSING, CROUTONS,  
AND SHAVED PARMESAN

12

LEMON HERB CHICKEN 17  
WITH BLACKENED SALMON 18

## PEAR, PRAWN & WALNUT

FRESH PRAWNS, CHARDONNAY  
POACHED PEARS, CRAISINS,  
TOASTED WALNUTS ON TOP OF A  
BED OF ROMAINE AND SPINACH  
TOSSED IN BUCK'S POPPY SEED  
DRESSING

21

## HOT SEAFOOD SALAD

SALMON, HALIBUT, CLAMS, BAY  
SHRIMP, PRAWNS, SAUTEED  
ZUCCHINI, BUTTON MUSHROOMS,  
ONIONS, HOT BACON DRESSING,  
FINISHED WITH TOMATOES AND  
PARMESAN CHEESE

23

## **BUCK'S DELUXE \***

TOASTED BRIOCHE BUN, LETTUCE,  
ONION, TOMATO, MAYO, PICKLE.  
CHEESE CHOICE: CHEDDAR,  
AMERICAN, BLUE CHEESE, SWISS,  
PEPPER JACK, WHITE CHEDDAR

16

ADD BACON .50

## **MUSHROOM SWISS BURGER**

SAUTEED BELLA AND BUTTON  
MUSHROOMS, DOUBLE SWISS

16

## **GARDEN BURGER**

HOT & SPICY, WITH PEPPER  
JACK CHEESE, AVOCADO

14

## **BISON SAUSAGE MAC AND CHEESE**

SLICED BISON SAUSAGE,  
SMOKED HAM, JALAPENO  
BACON WITH PENNE PASTA,  
CREAMY 3 CHEESE BLEND,  
TOPPED WITH SEASONED CRUST  
AND OVEN FINISHED

20

## **ALASKAN HALIBUT AND CHIPS**

HAND CUT AND BATTERED TO  
ORDER. SERVED WITH  
FRENCH FRIES AND HOUSE  
MADE TARTAR SAUCE

2 PIECE 19

3 PIECE 22

## **ALDER PLANKED SALMON**

HAND CUT SOCKEYE SALMON  
COOKED ON ALDER PLANK, OVEN  
FINISHED, TOPPED WITH OLD  
BAY BUTTER

28

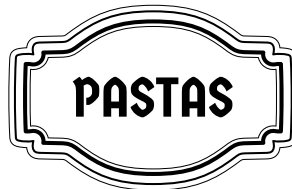


## **BURGERS & TACOS**

### **ROCK FISH TACOS**

WILD CAUGHT PACIFIC ROCKFISH  
TOSSED IN CAJUN SPICES AND  
GRILLED WITH SHREDDED  
CABBAGE, AIOLI SPREAD ON  
WARM SOFT FLOUR TORTILLAS,  
SERVED WITH A SIDE OF  
ROASTED RED PEPPER SOUR  
CREAM AND MANGO SALSA

18



## **PASTAS**

### **SHORTRIB MUSHROOM RAVIOLI**

BRAISED SHORT, MUSHROOM  
RAVIOLI, SAUTEED PORTOBELLO  
MUSHROOMS DRIZZLED WITH  
RED  
WINE DEMI CREAM

25



## **FROM THE SEA**

ALL THE FROM THE SEA  
ENTREES ARE SERVED WITH  
HOUSE RICE AND SEASONAL  
VEGETABLES

### **RIVERSIDE CIOPPINO**

PRAWNS, CLAMS, MUSSELS,  
HALIBUT AND SALMON  
SIMMERED IN BUCKS LEMONY  
TOMATO BROTH. SERVED WITH  
BREAD

30

### **SHORT RIB TACOS**

BRAISED SHORT RIB, TOSSED  
WITH CAPTAIN MORGAN BBQ, 2  
CHEESY FLOUR TORTILLAS,  
CABBAGE, GREEN ONIONS AND  
TOMATOES

17

### **COWBOY BURGER**

BBQ SAUCE, MAYO, FRIED ONION  
STRAWS, BACON, AND WHITE  
CHEDDAR

17

### **BLACK AND BLUE BURGER**

CAJUN SPICED BURGER PATTY,  
MELTED BLUE CHEESE AND BACON

18

### **CHICKEN PARMESAN**

PANKO CRUSTED CHICKEN  
BREAST PAN SEARED UNTIL  
GOLDEN BROWN AND TOPPED  
WITH MARINARA AND  
PARMESAN THEN OVEN  
FINISHED. SERVED WITH  
FETTUCCHINI ALFREDO AND  
SEASONAL VEGATEBLES

27

### **SHRIMP ARTICHOKE FLORINTINE HALIBUT**

7OZ ALASKAN HALIBUT FILET,  
HERBS DE PROVENCE RUB, PAN  
SEARED AND OVEN FINISHED.  
TOPPED WITH A WILTED  
SPINACH, ARTICHOKE, ROASTED  
RED BELL, GARLIC SHALLOTS  
FLORENTINE SAUCE

29

**OFF THE  
BUTCHER BLOCK**

**14 OZ RIBEYE**

HAND CUT, CHOICE STEAK  
GRILLED TO YOUR LIKING  
47

**KUROBUTA PORK RIBEYE**

10 OZ WELL MARBLED HERITAGE PORK  
STEAK, RUBBED WITH SWEET, SMOKEY  
AND SPICY RUB, GRILLED AND OVEN  
FINISHED  
37

**BACON WRAPPED BISON MEATLOAF**

MIX OF PORK, BISON AND BEEF. HOUSE  
SEASONING WRAPPED WITH SMOKED BACON.  
SERVED WITH BOURBON KETCHUP GLAZE  
24

**8 OZ TOP SIRLOIN**

STOCK YARDS 8 OZ THICK CUT.  
HOUSE SEASONED AND GRILLED  
TO YOUR LIKING  
29

**8 OZ FILET**

HAND CUT CHOICE FILET, TOPPED  
WITH BLUE CHEESE CRUMBLES  
AND RED WINE DEMI GLAZE  
45

**8 OZ PRIME NEW YORK**

FLAME GRILLED TO YOUR LIKING AND  
TOPPED WITH A HUNTER'S BUTTER  
50

**SIZZLING FLAT IRON**

CHOICE CUT 7 OZ STEAK SERVED  
WITH MUSHROOMS AND ONIONS ON A  
SIZZLING PLATTER TOPPED WITH  
PEPPER DEMI GLAZE  
32

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**Steak Enhancements**

HUNTERS BUTTER 3  
GARLIC BUTTER 3  
BLACKENED SEASONED 2  
BLACK PEPPER DEMI 3  
SAUTEED ONIONS 3.5  
RED WINE DEMI 3  
MERLOT MUSHROOMS 5

**ALL OF THE BUTCHER BLOCK  
ENTREES ARE SERVED WITH  
SEASONAL VEGETABLE AND  
YOUR CHOICE OF STARCH:  
MASHED POTATOES, RICE  
PILAF OR FRIES**

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