

APPETIZERS

SMOKED TROUT PLATE



Farm-raised, house-smoked, boneless trout fillet, baguette slices, cream cheese, diced tomato, red onion 10.25

MEDITERRANEAN SAMPLER PLATE

Hummus, baba ghanoush, tabbouleh diced cucumber, diced tomato, kalamata olives, grilled garlic pita 9.95

PANKO COCONUT-CRUSTED CHICKEN TENDERS

Curry dipping sauce 8.95

FRIED GREEN BEANS

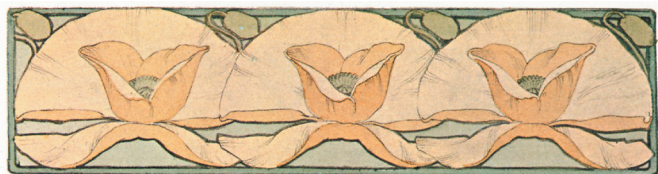
Pimento and roasted onion dipping sauce 6.75

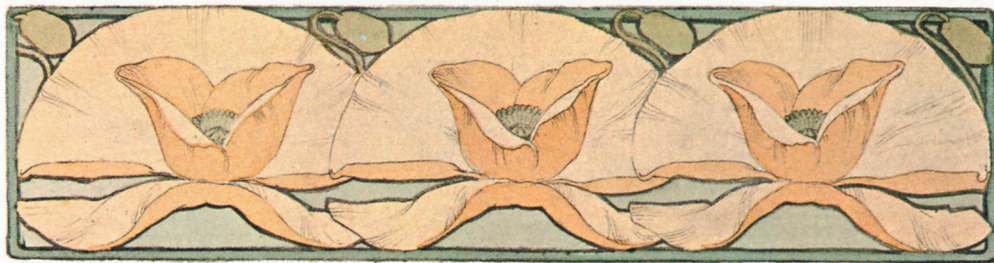
BUFFALO WINGS

Bleu cheese dressing, celery 9.95

ARTICHOKE DIP

Chopped artichoke hearts, parmesan cheese, mayonnaise, sour cream, mustard, grilled garlic pita 8.50





SOUPS & SALADS

Roasted Red Pepper
with Smoked Gouda Soup
Cup 3.95 Bowl 5.25

Wild Game Chili 
with Jalapeño Cornbread 6.95/8.50

Vegetarian Chili with Jalapeño Cornbread
5.95/7.50

French Onion Soup 6.25

SALAD TOPPERS

Add any of the following items to
complete your salad!

Grilled Shrimp	6.00
Flaked Smoked Trout	4.00
Sliced Broiled Chicken	4.00

SPINACH SALAD

Fresh spinach leaves, sunflower seeds, carrots, tomatoes, cucumber, red onion, grapefruit and orange sections, fried wonton strips, sesame citrus vinaigrette. Served with sliced baguette 7.95/9.95

CAESAR SALAD

Crisp romaine tossed with crunchy croutons, parmesan cheese and tangy Caesar dressing.
Served with sliced baguette 6.50/8.50

WARM GOAT CHEESE SALAD

Fresh mixed greens topped with fried goat cheese croutons, natural applewood-smoked bacon, pine nuts and Dijon dressing.
Served with herb flatbread 8.75/10.75

HOUSE SALAD

Fresh mixed greens topped with tomato, shredded carrot and your choice of dressing.
Served with sliced baguette 4.75

Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Ken's Italian Herb Vinaigrette, Fat-Free Honey Dijon, Oil & Vinegar, Balsamic-Parmesan Vinaigrette and Huckleberry Vinaigrette



BURGERS

ELK BURGER

A half-pound farm-raised elk burger, romaine lettuce, tomato, onion, grilled parmesan black pepper roll. Choice of French fries, baked beans, side salad or potato salad and two toppings - American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms 14.00
additional toppings .75 each

ORGANIC LENTIL BURGER

House-made organic lentil burger, salsa fresca, romaine lettuce, fresh tomato, onion. Choice of French fries, baked beans, side salad or potato salad 8.25

BEEF BURGER

One-third pound beef burger, fresh tomato, crisp lettuce, onion, kaiser bun. Choice of French fries, baked beans, side salad or potato salad
UNADORNED 8.50 · WITH CHEESE 8.75
WITH TWO TOPPINGS 9.25
ADDITIONAL TOPPINGS .75 each
Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

GOAT CHEESE SLIDERS

Three beef mini-burgers, goat cheese, sweet onion jam, fried onion strings 10.25

BISON SLIDERS

Three bison mini-burgers, lettuce, tomato, onion pickle slices, fried onion strings 10.95

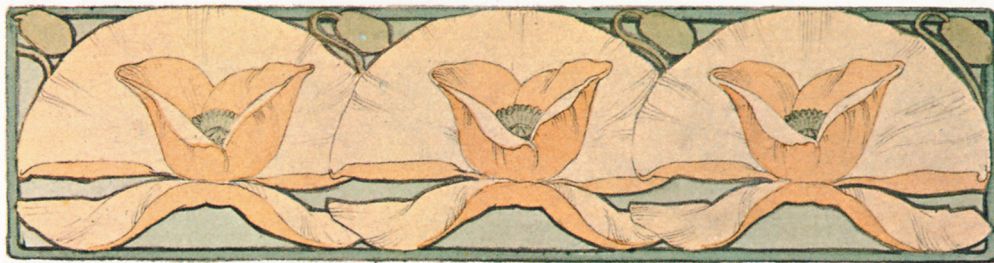
SIDES

POTATO SALAD · FRENCH FRIES
BAKED BEANS 3.00 each



Menu items made with sustainable and/or organic ingredients





SANDWICHES AND SUCH

ITALIAN PANINI

Flatbread, prosciutto, provolone cheese, artichoke hearts, roasted peppers, pepperoncini, extra virgin olive oil.
Choice of French fries, baked beans, side salad or potato salad 9.75

VEGETARIAN PANINI

Flatbread, Buffalo mozzarella, fresh tomato, basil pesto, kalamata olive tapenade.
Choice of French fries, baked beans, side salad or potato salad 8.25

GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

Sourdough bread, parmesan cheese, sliced smoked turkey, green peppers, onion, jack cheese, Thousand Island dressing. Choice of French fries, baked beans, side salad or potato salad 9.25

HALF SANDWICH WITH SOUP OR SALAD

Design your own meal, choosing half of any of the sandwiches listed above
and a house salad or cup of roasted red pepper with smoked gouda soup 8.75

BISON TACOS

Two flour tortillas filled with farm-raised bison fajita meat, sautéed peppers and onions,
shredded cheddar cheese, guacamole, tomato, lettuce, sour cream and salsa fresca.
Served with red and yellow tortilla chips 13.95

TROUT TACOS

Two flour tortillas, honey-cumin cilantro slaw, pan-fried trout, chipotle sour cream,
salsa fresca. Served with red and yellow tortilla chips 12.00

PASTRAMI SANDWICH WITH PEPPER JACK CHEESE

Toasted ciabatta roll, red onion marmalade, whole grain mustard.
Choice of French fries, baked beans, side salad or potato salad 9.75

LINGUINE WITH TUSCAN CHICKEN

Linguine, sliced broiled chicken, light cream sauce, Italian sausage, fennel,
peppers, parmesan cheese 11.95/16.95

[Gluten-Free Pasta
Available on Request]

HUCKLEBERRY BRIE CHICKEN SANDWICH

Grilled chicken breast, brie cheese, huckleberry sauce, lettuce, tomato.
Choice of French fries, baked beans, side salad or potato salad 9.50



SMOKED WILD ALASKA SALMON CLUB

This salmon comes from a fishery that has been independently certified to the

Marine Stewardship Council's standard for a well-managed and sustainable fishery. www.msc.org

Cold-smoked wild Alaska salmon, wasabi mayonnaise, crispy natural applewood-smoked bacon, fresh tomato and
lettuce stacked on three pieces of toasted cracked nine-grain bread. Choice of side salad or potato salad 13.95

- If you have food allergies, please inquire with your server regarding ingredients of menu items
- Prices do not reflect taxes, utility fees or gratuities. A 15% gratuity is added for parties of 8 or more. If you feel our service does not justify such an act, please let us know

