

OBSIDIAN DINING ROOM DINNER

STARTERS

SPINACH ARTICHOKE DIP chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 8.50

HUMMUS PLATE diced cucumber, tomato, grilled garlic pita 7.95

ROASTED TOMATO AND FRESH MOZZARELLA RAVIOLI egg chive and tomato doughs, fresh mozzarella cheese filling 11.95

BUFFALO WINGS celery, bleu cheese dressing 9.95

CAJUN SHRIMP andouille grit cake, cream sauce 11.95

CORN CHOWDER Cup 4.25 Bowl 5.95

CAESAR SALAD romaine, croutons and Caesar dressing 6.50/8.50

HOUSE SALAD salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free honey Dijon mustard, oil & vinegar, balsamic-parmesan vinaigrette and huckleberry vinaigrette 4.75

SALAD TOPPERS Add Grilled Shrimp 6.00 • Add Sliced Broiled Chicken 4.00

DINNER SELECTIONS

Our dinners are served with sliced baguette and flatbread. For a lower carb option, whipped cauliflower may be substituted for potato

NATURAL PRIME RIB AU JUS  buttermilk-mashed potatoes, seasonal vegetable
7 oz 18.75 • 10 oz 21.95 • 14 oz 25.50



WILD ALASKA SALMON*  *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 sesame ponzu glaze, crystallized ginger, chili garlic lo mein, seasonal vegetable 4 oz/6 oz market price


ELK BURGER*  eight-ounce farm raised elk, grilled black pepper parmesan roll, french fries, choice of two toppings - mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses 14.00
Additional toppings .75 each

NATURAL BEEF TENDERLOIN  six-ounce, roasted red pepper cream sauce, buttermilk-mashed potatoes, seasonal vegetable 30.00

RACK OF LAMB sautéed spinach leaves, buttermilk-mashed potatoes 24.95

GRILLED PORK CHOP apple cinnamon glaze, buttermilk-mashed potatoes, seasonal vegetable 16.25

LINGUINE WITH SPICY PEANUT SAUCE  [Gluten-Free Pasta Available on Request]
spicy peanut sauce, diced cucumber, red pepper, chopped peanuts
6 oz pasta 10.95 • 9 oz pasta 14.95 • Add Grilled Shrimp 6.00 • Add Sliced Broiled Chicken 4.00

POLENTA FRITTER  grilled garden vegetables, portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic glaze 15.95

GRILLED HONEY LIME SHRIMP honey lime glaze, herb vegetable couscous, seasonal vegetable 19.95

ROTISSERIE CHICKEN herb-roasted half chicken, buttermilk-mashed potatoes, seasonal vegetable 17.50



menu items made with sustainable and/or organic ingredients

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes, a 2.25% utility fee 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