

MEZZE BOARDS

Charcuterie	25
Select meats and artisan cheeses, sourdough baguette†, nuts, fruit, veggies, chocolate and preserves	
Mediterranean Mezze	22
Freshly made hummus and baba ganoush, feta, Mediterranean olives, pita and seasonal veggies	
Salmon Cakes	14
Chef's renowned cakes of sockeye salmon and blended spices, served with dill aioli and fresh lemon	
Bruschetta Boards	12
Traditional bruschetta topping made fresh in-house on seasoned sourdough baguette	

CHEF BRITTANY'S FRESHLY MADE FLATBREADS

Chicken Alfredo	16
Fresh alfredo sauce, free-range chicken and parmesan cheese	
Caprese	14
Fresh roasted garlic sauce, mozzarella, tomatoes and basil with a balsamic drizzle	
Artisan Cheese	12
A fresh blend of our artisan cheeses with a marinara sauce	

† Crackers or gluten-free crackers available on request

SALAD MEDLEYS

BBQ Chicken Salad	18
Fresh spring mix, cheddar cheese, corn salsa, red onion and free-range chicken sautéed in fresh bbq sauce with a southwest chipotle	
Apple Walnut Salad	14
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese	
Add chicken.....	4
Chimichurri Steak Salad	22
6 oz grass-fed sirloin, fresh spring mix, pico de gallo, cotija cheese, tortilla strips with a drizzle of chef's housemade chimichurri vinaigrette	
Ask your server to substitute 6 oz salmon for steak	

Caprese	12
Fresh mozzarella rounds, tomatoes, and fresh whole basil with a balsamic drizzle	
Add chicken	4
House Salad	7
Fresh spring mix, shredded mozzarella, cucumber, carrots and red onion	
Add chicken	4
Prime Rib Onion Soup	6
Soup of the Day	6
Ask your server about our daily seasonal soups	

Dressing choices : Blue cheese, Ranch, Italian, and Balsamic vinaigrette. Bread service is included with all salad medleys

ENTREES

Side choices: Baked potato, parmesan risotto, creamy polenta and potato salad. Bread service is included with all entrees.

Seasoned Sirloin (6 oz or 8 oz)	25/28
Served with choice of side and seasonal veggies	
New York Strip (10 oz)	35
New York strip in a bourbon and mushroom demi glaze served with choice of side and seasonal veggies	
Prime Rib (16 oz)	42
Seasoned prime rib served with housemade au jus, choice of side and seasonal veggies	
1/2 Brick Pressed Chicken	25
Prepared BBQ style, served with skewered vegetables and choice of side	

BURGERS AND SANDWICHES

Side choices: Soup, salad, or potato salad

Lamb Burger	17
Grass-fed lamb, Beecher's white cheddar, garlic aioli, red onion, tomato and wilted spinach	
Southwest Chicken Burger	16
Free-range chicken breast, Beecher's white cheddar, avocado, romaine, corn salsa and chipotle ranch	
Prime Rib Dip	18
Painted Hills prime rib, Beecher's white cheddar and grilled onion	
Mac Burger	18
8 oz. grass-fed hamburger with our famous truffle mac & cheese, red onion, romaine and tomato	

SEAFOOD

Bread service is included with seafood dishes

Salmon Bearnaise	28
Sockeye salmon drizzled with Chef's house made bearnaise sauce, with choice of baked potato, parmesan risotto, creamy polenta or potato salad	
Seafood Pot	32
A delicious concoction of sea bass, salmon, clams and shrimp in a pinot gris garlic butter sauce	
Add soup or salad to any seafood dish	4

PASTA

Bread service is included with pasta dishes

Lobster Mac & Cheese	28
Penne pasta smothered in a creamy Beecher's cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
Truffle Mac & Cheese	22
Penne pasta in a creamy Beecher's cheddar cheese sauce infused with white truffle oil	
Add soup or salad to any seafood dish.....	4

BEVERAGES

Bundaberg Ginger Beer	6.5	Espresso Drinks
Humm Kombucha	6.5	Latte
Coke, Diet Coke, Sprite	3	Espresso Shot
San Pellegrino Sparkling Water	3.5	Americano
Iced Tea	3	
Coffee / Hot Tea	3	