

Starters		Signature burgers	
Spinach and Artichoke Dip Fried Pita Chips; extra Pita Chips \$1.25	\$8.00	Our Signature Burgers are a special blend of Ground Sirloin, Chu Short Rib. We prepare them Pink or No Pink.	ick and
Crab Dip Fried Pita Chips	\$13.00	Black Diamond Burger* Pan Seared Burger, Topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, served with Lettuce and Tomato	\$14.00
Cri/py Green Bean/ Breaded and served with Lemon Aoili	\$7.00	Cheeseburger* Pan Seared Burger with Lettuce, Tomato, Onion	\$12.00
BBQ Chicken Flatbread Chicken, BBQ, Caramelized Onion Cheddar, Blue Cheese	\$12.00	Imposible Burger Vegan Burger with Wheat Proteinm Coconut Oil, Potato Protein, S Served with Lettuce, Tomato, and Mango Chutney	\$15.00 oy,
Margarita Flatbread Fresh Mozzarella, Tomato Sauce, Garlic EVOO, Fresh basil	\$11.00	Signature sandwiches All sandwiches and wraps sensed with Fries. Substitute a side salad for \$4	
Soups and salads		Classic Reuban Corned Beef, Sauerkraut, Swiss Cheese, and 1,000 Island Dressing on Marbled Rye	\$14.00 g, Grilled
Mountain Chili Beef, Beans, Tomatoes, Chilies and Spices	\$7.00	The Pulled Pork BBQ Slow-Roasted Pulled Pork topped with Tangy BBQ Sauce,	\$12.00
Soup Du Jour Chef's Daily Inspiration	\$7.00	Cheddar Cheese and Creamy Coleslaw on a Brioche Bun	
Onion Soup Seasoned Croutons, Three Cheese Gratine	\$7.00	Hand Breaded Crirpy or Baked Cod Filet* Baked with Lemon or Hand Breaded Deep Fried Golden Brown Pacific Cod Filet, served with Tartar Sauce, Lettuce, Tomato, Onion on a Hoagie Bun	\$13.00
Chopped Caesar Salad (V) Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing	\$9.00	Buffalo Chicken Wrap Grilled Chicken, Buffalo, Lettuce, Tomato Sliced Onion, Shredded Cheddar, Ranch	\$12.00
Garden Salad (V) Mixed Greens with Tomato, Pepperoncini, Shredded Carrot, Red Onions and Black Olives with Choice of Dressing	\$8.00	French Dip Sandwich* Sliced Roast Beef, Horseradish Cheese, Carmelized Onions, Au Jus Pernisian Roll	\$14.00
Stacked Wonton Chicken Salad Mixed greens, Fried Wontons, Sliced Chicken Breast, Water Chest Carrot, Cucumber, and Lemon Vinaigrette	\$11.00 nuts,	Turkey Bacon Club Smoked Turkey Bacon, Lettuce, Tomato, American Cheese, Served on Toasted Sourdough Bread Triple Deck Style	\$14.00
Add Grilled Chicken \$4.95 Add Grilled Steak* \$6.95 Add Marinated Salmon* \$6.95		Signature entrées	
		Sirloin Steak 10 oz Grilled Sirloin with a Bourbon BBQ Demi Glaze, Served with Mashed Potatoes and Vegetable Du Jour	\$23.00
Sides		Maple and Bourbon Beer Glazed Salmon Salmon Filet with Bourbon Barrel Aged Beer and Maple Marinade	\$24.00

Dessing

Colerlaw

Vegetable

Ranch | Blue Cheese | Balramic Italian | Ceaser | Lemon Vinaigrette Thousand Island

\$3.95

\$3.95

French Fries

Parta

Desserts

Grilled Chicken Alfredo

Dutch Apple Pie \$4.95 Chocolate Cake \$4.95 Ice Cream \$2.95

Pasta Tossed with Creamy Alfredo Sauce

Grilled Chicken Breast, Broccoli, Cauliflower, Carrots,

Broiled and Served with Vegetable Du Jour and Rice Pilaf

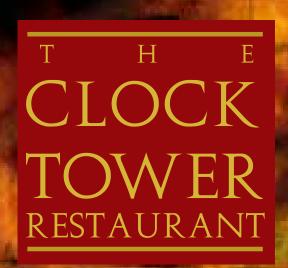
Salmon Filet with Bourbon Barrel Aged Beer and Maple Marinade,

Parties of 8 or more one check will be presented

\$4.95

\$3.95

\$18.00



DRAFT			
Bud Light Breckenridge Vanilla Porter Goose Island IPA Miller Lite New Belgium Accumulation Shocktop Yuengling	\$5.00 \$7.00 \$6.00 \$5.00 \$6.00 \$5.50 \$5.00		
BOTTLES			
Bud Light (4.2%) Budweiser (5.0%) Coors light (4.2%) Corona (4.1%) Fat Head Bumble Berry (5.3%) Michelob Ultra (4.2%) Miller Lite (4.2%) Murphy's Irish Stout Cans (4.0%) (16 oz can) New Belgium Fat Tire (5.2%) Odoul's (0 %) Sierra Nevada Pale Ale (5.6%)	\$5.50 \$5.50 \$5.50 \$6.00 \$6.50 \$5.75 \$5.50 \$5.00 \$6.00 \$6.00 \$6.50		
Stella Cidre (4.5%)	\$6.00		

Stella Artois (5.0%)

\$6.50