

Starters

Spinach and Artichoke Dip Fried Pita Chips; extra Pita Chips \$1.25

\$8.00

\$7.00

Our Signature Burgers are a special blend of Ground Sirloin, Chuck and Short Rib. We prepare them Pink or No Pink.

\$13.00 Crab Dip Fried Pita Chips

Black Diamond Burger* Pan Seared Burger, Topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, served with Lettuce and Tomato

Signature burgers

\$14.00

Spicy Crispy Green Beans Breaded and served with Lemon Aoili

Cheeseburger* Pan Seared Burger with Lettuce, Tomato, Onion \$12.00

Impossible Burger

\$15.00

Vegan Burger with Wheat Proteinm Coconut Oil, Potato Protein, Soy, Served with Lettuce, Tomato, and Mango Chutney

Soups and salads

Mountain Chili Beef, Beans, Tomatoes, Chilies and Spices

Signature sandwiches All randwicher and wraps sensed with Fries. Substitute a side salad for \$4

\$7.00

\$8.00

\$11.00

Classic Reuban \$14.00 Corned Beef, Sauerkraut, Swiss Cheese, and 1,000 Island Dressing, Grilled

Soup Du Jour Chef's Daily Inspiration

\$7.00 on Marbled Rye

Chopped Caesar Salad (V)

The Pulled Pork BBQ \$9.00

\$12.00

Romaine Lettuce, Croutons, Parmesan Cheese

Onions and Black Olives with Choice of Dressing

Slow-Roasted Pulled Pork topped with Tangy BBQ Sauce, Cheddar Cheese and Creamy Coleslaw on a Brioche Bun

and Creamy Caesar Dressing

Hand Breaded Crizpy or Baked Cod Filet* Baked with Lemon or Hand Breaded Deep Fried Golden Brown Pacific Cod Filet, served with Tartar Sauce,

\$13.00

\$12.00

Garden Salad (V) Mixed Greens with Tomato, Pepperoncini, Shredded Carrot, Red

Lettuce, Tomato, Onion on a Hoagie Bun

Buffalo Chicken Wrap

Stacked Wonton Chicken Salad Mixed greens, Fried Wontons, Sliced Chicken Breast, Water Chestnuts,

Carrot, Cucumber, and Lemon Vinaigrette

Grilled Chicken, Buffalo, Lettuce, Tomato Sliced Onion, Shredded Cheddar, Ranch

Add Grilled Chicken \$4.95 Add Grilled Steak* \$6.95 Add Marinated Salmon* \$6.95

Signature entrées

Sirloin Steak

\$23.00

10 oz Grilled Sirloin with a Bourbon BBQ Demi Glaze, Served with Mashed Potatoes and Vegetable Du Jour

Sides

Maple and Bourbon Beer Glazed Salmon

Broiled and Served with Vegetable Du Jour and Rice Pilaf

\$24.00 Salmon Filet with Bourbon Barrel Aged Beer and Maple Marinade,

Colerlaw \$4.95 \$3.95 French Fries Vegetable \$3.95 Parta \$3.95

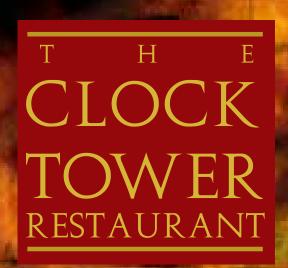
Dessing

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

Desserts

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

Parties of 8 or more one check will be presented



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
ВОТТLES	
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