

Starters

\$8.00 Spinach and Artichoke Dip Fried Pita Chips; extra Pita Chips \$1.25

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

Signature Burgers

Pan Seared Burger with Lettuce, Tomato, Onion

Crab Dip Fried Pita Chips

\$14.00 Black Diamond Burger* Pan Seared Burger, Topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, served with Lettuce and Tomato

Spicy Crispy Green Beans \$7.00 Breaded and served with Lemon Aoili

\$12.00 Cheeseburger*

Impossible Burger

\$15.00 Vegan Burger with Wheat Proteinm Coconut Oil, Potato Protein, Soy, Served with Lettuce, Tomato, and Mango Chutney

Soups and Salads

\$7.00 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

\$13.00

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

Soup Du Jour Chef's Daily Inspiration \$9.00

The Pulled Pork BBQ

\$12.00

Chopped Caesar Salad (V) Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing

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

\$13.00

Garden Salad (V)

Hand Breaded Crizpy 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 \$12.00

Mixed Greens with Tomato, Pepperoncini, Shredded Carrot, Red Onions and Black Olives with Choice of Dressing Stacked Wonton Chicken Salad

Mixed greens, Fried Wontons, Sliced Chicken Breast, Water Chestnuts,

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

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

Add Marinated Salmon*

Carrot, Cucumber, and Lemon Vinaigrette

Signature Entrées

Sirloin Steak 10 oz Grilled Sirloin with a Bourbon BBQ Demi Glaze,

Served with Mashed Potatoes and Vegetable Du Jour

\$24.00

\$23.00

Sides

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

Maple and Bourbon Beer Glazed Salmon Salmon Filet with Bourbon Barrel Aged Beer and Maple Marinade, Broiled and Served with Vegetable Du Jour and Rice Pilaf

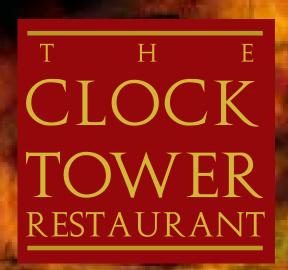
Dressings

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

Desserts

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

Parties of 8 or more one check will be presented



DRAFT	
Bud Light Breckenridge Vanilla Porter Goose Island IPA Miller Lite Shocktop Voodoo Ranger Juicy Haze IPA Yuengling	\$5.00 \$7.00 \$6.00 \$5.00 \$5.50 \$5.00 \$5.00
BOTTLES	
Bud Light (4.2%) Budweizer (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%) Stella Cidre (4.5%)	\$5.50 \$5.50 \$5.50 \$6.00 \$6.50 \$5.75 \$5.50 \$5.00 \$6.00 \$6.50 \$6.50 \$6.50

Stella Artois (5.0%)

\$6.50