

cucumber, house crouton, c	hoice of dressing	
Side Caesar romaine hearts classic dressing, parmesan a		7 s.
Chef's Scratch Made Soup	Cup 4	Bowl 5
Seared Rare Ahi sesame cru	ısted , wasabi, gin	ger 13

House Salad mixed greens with tomato.

grilled steak and caramelized Walla Walla sweet Onions Toasted Sesame Hummus fresh dipping veggies,

Beef Crostini layered with horseradish cheddar,

Served with choice of fries or soup swap sweet potato fries for .75

pickled red onion and pita bread

CAB Be	ef Dip Certified Angus Beef®, served on
toasted	French roll with horseradish cheddar and
au jus	

Crispy Chicken Sandwich buttermilk dipped
And fried crispy, cheddar cheese, country gravy
and bacon strips on split top bun, served with
lettuce and tomato

Baked Crab 8	Swiss Chilean	rock crab, Swiss	15
cheese, aioli	and tomato on	brioche bread	

Club House turkey, ham, bacon, lettuce, cheddar,	13
Swiss cheese with tomato, avocado and	
mayonnaise on toasted sour dough bread	

Gourmet BLT hickory smoked bacon with tomato,	1.
lettuce, avocado, aioli on grilled brioche	

Meat Loaf Sandwich On toasted brioche, grilled onion, sweet BBQ, tomato and lettuce	12
Artisan Grilled Cheese & Tomato Soup	14

Ai usan Crinea Crieese & Tomato Soup
cheddar, Fontina cheese and Applewood bacon
grilled on brioche bread with house made
tomato soup

Chicago Style Reuben Sandwich	1
House cured corn beef, shaved thin and piled high	
on grilled marble rye with Swiss cheese, sauerkraut	Ċ
and 1000 island dragging	

Express Lunch

Full Salad Bar Scratch Made Soup of the Day Chef's Entrée Selection Starch & Fresh Vegetables Monday ~ Friday 11am-1:30pm

\$11

MJB's WHOLLY COW BURGER 1/2 lb.

CERTIFIED ANGUSBEEF®

Hand Formed Burger, smashed & grilled served with lettuce, tomato,

mayonnaise, pickle & French fries

Add cheese: blue. cheddar, pepper jack, Swiss, Cougar Gold \$1

14

12

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Add more: bacon, grilled onion, mushroom, avocado or egg \$2

COUGAR GOLD BURGER 14 1/2 lb. **CERTIFIED ANGUS**

BEEF®

Hand formed, smashed and grilled with Cougar Gold cheese, grilled onion, lettuce tomato, pickle on toasted split top bun, served with French fries



Salady & Entrees

Caesar Salad Romaine hearts tossed in our classic dressing with parmesan & garlic croutons	11
add grilled chicken or salmon filet or steak	15
Bistro Cobb Salad diced grilled chicken, bacon, tomatoes, boiled egg, bleu cheese, avocado, sliced olives, over mixed seasonal greens, your choice of dressing	12
Mandarin Chicken Salad char grilled chicken on tossed Napa cabbage with mandarin oranges, slivered almonds, bell peppers, green onion, shitake mushrooms, water chestnuts and mandarin dressing	14
Roasted Beet Salad red and golden beets, Field greens, crumbled blue cheese, candied walnuts, balsamic vinaigrette. Choice of topper salmon, chicken or steak bites	12

Fish & Chips panko breaded Alaskan Cod with 12 tartar sauce and French fries.

Bite Size Steak marinated sirloin broiled with 15 demi glaze, French fries & fresh vegetables.

Golden Mac n Cheese elbow macaroni 12 blended with sharp Cougar Gold cheese, baked with parmesan herb crust

add crab meat \$4 add bacon and jalapeno \$2

Grilled Alaskan Cod Tacos with warm flour and corn tortillas, chipotle slaw, pico de gallo and jalapeno sour cream

Certified Angus Beef® served in



Federal & State Consumer Advisory Requirement

*Consumption of raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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