



Dinner Available 4:30pm - 8:00pm

Appetizers

Mussels Ahumado \$14

One pound of black Chilean mussels sautéed in clarified butter and white wine then simmered in a smoky tomato coulis and served with baguette points and fresh cilantro

Shrimp Cocktail \$16

A refreshing cocktail of five succulent white shrimp, served with a classic cocktail sauce, fresh avocado slices and assorted crackers

Chef's Fruit and Cheese \$13

An artistic and colorful presentation of cheese from the Roth cheese farm in Wisconsin, served with spiced nuts and an assortment of dried and fresh fruit. All cheese are from rBST free cows

Salads

House salad \$3

Iceberg wedge with yellow and red beet curls, fresh roma tomatoes and toasted pumpkin seeds,
Served with house blue cheese vinaigrette

House Caesar Salad \$5

Crispy romaine hearts tossed with creamy Caesar dressing, red onions, house made croutons
and Parmesan cheese
Add grilled chicken breast \$3

Entrées

Alaskan Salmon \$23

Pan seared Alaskan Salmon served with cranberry and piñon quinoa, lemon butter sauce
and seasonal vegetables

Rainbow Trout \$19

Cast iron fried whole boneless trout breaded in blue corn flour and served with roasted shallot-papaya cream,
brown rice and seasonal vegetables

Grilled Chicken Alfredo \$21

Tender grilled chicken breast on a bed of fettuccine tossed with creamy alfredo sauce and served with
sautéed spinach and prosciutto

Double Barrel Pork Chop \$25

A grilled 12oz pork chop stuffed with spicy chorizo, caramelized apple and onion, served with mashed yellow
sweet potatoes and seasonal vegetables (gf)

Vegetarian Chile Poblano \$18

Fire roasted poblano pepper filled with sautéed leeks, spaghetti squash and yellow corn, served with sweet
mashed potatoes, braised kale and smoked tomato coulis