



Appetizers

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|--|------|--|------|
| Calamari | \$14 | Negra Modelo Braised Brisket Street Tacos (3) | \$12 |
| Lightly battered and fried with house made aioli and fresh lemon slices. | | Braised brisket, chipotle lime aioli, caramelized onions and house made pickled jalapenos. | |
| Gouda Cheese Fries w/ Braised Brisket GF | \$14 | | |
| Smoked Gouda cheese sauce, thick sliced bacon, green onions and crispy battered fries. | | | |

Salads

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| Caesar Salad | \$9 | | |
| Classic Caesar with Seasonal mixed greens, house made Caesar dressing, house made croutons, and earthy parmesan cheese. | | | |
| Small Caesar \$6 Entrée size \$9 Add grilled chicken \$6, beef tenderloin \$8 or jumbo shrimp (3) \$8 | | | |
| Crab Cake Delight Salad | \$9 | | |
| Handmade crab cakes on top of seasonal greens, pomegranate seeds, mandarin oranges and topped with a creamy lemon vinaigrette. (working on price) | | | |

Entrees

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| Petite 8 oz. Beef Tender Cut GF | \$26 | | |
| Tender cut of American Beef served with creamy mustard horseradish sauce. | | | |
| Chicken Fried Steak | \$16 | | |
| Fresh beef cutlet fried to perfection and served with cream gravy. | | | |
| Grilled Mountain Trout GF | \$20 | | |
| Whole trout grilled to perfection, topped with a lemon chimichurri. | | | |
| Mushroom Sacchetti Pasta | \$26 | | |
| Small pasta purses filled with Portabella mushrooms topped with 3 jumbo shrimp and a grilled chicken breast then drizzled with a local rosemary cream sauce. | | | |
| Hand Pressed Hamburger | \$12 | | |
| Hand pressed all beef burger, perfectly grilled and served on a soft brioche bun with French Fries. | | | |
| Add provolone, cheddar or tangy blue cheese | \$2 | Crispy bacon | \$3 |
| Gouda, bacon and green onions to fries | \$4 | House braised brisket | \$8 |
| | | Grilled onions | \$2 |