

DINNER MENU

STARTERS		ENTREES	
Roasted Carrot Hummus with ® V Roasted Corn and Jalapeno Relish with Blue Corn Chips and Sliced cucumbers	10	Pork Tenderloin Sliders	17
		crispy breaded pork tenderloin, shredded lettuce, roma tomatoes, and whole grain aioli served with fries	
Fresh Kettle Chips ® V	7	Shaved Ribeye Sliders	18
with traditional french onion dip		brioche buns, chipotle mayo and	
Firecracker Shrimp	12	pepper jack served with fries	
fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw		Grilled Chicken	18
Warm Bacon, Onion and Cheese Dip	11	sweet corn pudding, baby top carrots and rosemary and thyme pan sauce	
served with warm sliced baguette		Grilled 10oz Ribeye 🔮	26
Deviled Eggs ®	11	cowboy butter, asparagus and mashed yukon gold potatoes	
horseradish and chive filling with baby		musisca yakon gota potatoes	
shrimp		Chorizo Fried Rice 👔	20
SALADS		shrimp, scallops, chorizo, peas, carrots, saffron aioli, and micro	
Autumn Romaine Salad 🖫 🗸	12	greens	
fire roasted fuji apples, dried cranberries, toasted pecans, aged white		Fettuccine Pasta V	18
cheddar, and maple ginger vinaigrette	7	roasted butternut squash, spinach, roasted garlic, cream, goat cheese,	
House Salad ♥	7	and sage served with a breadstick	
mixed greens, cucumber, heirloom grape tomatoes, balsamic vinaigrette, and garlic herb croutons		Grilled Fischer Farms 🔹 Pork Chop	19
Caesar Salad ₩	9	mashed sweet potatoes, green beans	
traditional caesar dressing, parmesan, and garlic herb croutons		and spiced cider reduction Smoked Paprika	20
Add Ons		Seared Mahi-Mahi	
chilled smoked chicken breast salmon cake	4.50 6	jasmine rice, zucchini, roasted yellow pepper puree	
sutmon tuke	Ü	Crispy Salmon Cakes	16
SOUP		gochujang mayo, pickled carrot and shiitake mushroom slaw and green onions	
French Onion Soup	8		
herbed garlic croutons, provolone, swiss, and parmesan		(3) made without gluten V vegetaria	ı n