



PLUMAS PINES BAR & GRILL
SUMMER 2018 DINNER MENU

APPETIZERS

Onion Rings

Beer battered served with jalapeno ranch. 8

Pickle Fries

Served with southwest ranch. 8

Mac and Cheese bites

Creamy pepperjack cheese and tender macaroni. Served with southwestern ranch. 10

Calamari

Rings and tentacles. Served with spicy garlic aioli. 12.5

Chicken Wings

Choose from flavors: Bourbon BBQ, kickin' buffalo, garlic parmesan, honey orange ginger. 12

SOUP AND SALADS

Soup

Ask your server about today's soup

Cup – 5 Bowl – 8

Caesar Salad

Romaine lettuce, croutons, parmesan cheese and tossed with Caesar dressing.
Sm/ 8 Lg/ 12 Lg with Chicken/ 16

House Salad

Served with spring mix and romaine lettuce, sliced almonds, feta cheese, fresh strawberries and our strawberry champagne vinaigrette.
Sm/ 9 Lg/ 13 Lg with Chicken/ 17

Cobb Salad

Chopped romaine lettuce, bacon crumbles, tomatoes, hardboiled egg and blue cheese crumbles.
Lg/13 Lg with chicken 17

Asian Ahi Tuna salad

Seared Ahi Tuna on a bed of mixed greens tossed in our home-made Asian ginger vinaigrette, topped with toasted almonds, fried rice noodles, grape tomatoes and avocado
Lg/ 19

Ask your server about tonight's dessert special



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Served at 5PM*

ENTREES

Rib Eye Steak

14 oz. Choice Rib-Eye grilled to order and topped with a red wine compound butter. 36

Caprese Stuffed Chicken Breast

Baked chicken breast stuffed with mozzarella, tomatoes, fresh basil and drizzled with a balsamic vinegar reduction. A local favorite.

22

Filet Mignon

8 oz. Choice Filet Mignon grilled to order, topped with a gorgonzola cream sauce. 34

Entrees are served with your choice of baked potato, garlic herb mashed potatoes, long grain rice pilaf and seasonal vegetables.

CHEF'S SPECIALTIES

Mushroom and Truffle Ravioli

Tender whole egg pasta filled with portabella mushrooms and truffles, with a delicate white wine sauce. 26

Tuscan Chicken

Tender chicken breast, served on rigatoni pasta, with a sun-dried tomato cream sauce, blistered grape tomatoes and kale. 23

Surf and Turf

Our chef's take on a classic dish. Seared bay scallops with smoked pork belly, pomegranate molasses & a chili garlic drizzle. Served over creamy polenta. 34

Fish of the Week

Ask your server for today's specialty.

SPECIALTY BURGERS & MORE

Plumas Burger

A 1/2 lb. Choice Angus patty served with mayonnaise, lettuce, tomato and onion on a freshly baked bun. 12

Mt. Tehama Burger

A 1/2 lb. Choice Angus patty served with BBQ sauce, pepper jack cheese, jalapenos and crispy fried onions on a freshly baked bun. 15

Mushroom and Swiss Burger

A 1/2 lb. Choice Angus patty served with sautéed mushrooms and Swiss cheese on a freshly baked bun. 14

Fish and Chips

3 pieces of Guinness battered Alaskan Cod. Served with fresh coleslaw, French fries and a homemade dill tartar sauce. 22

Ask your server about substituting to our vegetarian black bean burger

Executive Chef Tasha McCormick

All burger items served with French fries. Upgrade to onion rings, soup or salad for \$2

Add cherry-wood smoked bacon or sautéed mushrooms for \$2

Add cheese for \$1

An 18% gratuity will be added to all parties of 8 or more