OCTOBER DINNER MENU 2026

Starters

Ahi Poke Bites 18
Marinated Ahi tuna, creamy wasabi, island pineapple salsa, sesame seeds, crispy wonton shell

Calamari 18
Rings and tentacles, ginger lime dipping sauce

Mountain Brussels 17
Fried brussels, mission black figs, bleu cheese crumbles, candied pecans, crispy prosciutto, sweet chili gastrique

Onion Rings 14
Beer battered, jalapeno ranch

Grilled Chicken & Black Bean Nachos 17
Cherry tomatoes, corn, jack & cheddar cheese, lime sour cream, fresh cilantro

Salads & Soup

Caesar Salad Sm 9 Lg- 14
Romaine lettuce, garlic cheese croutons, Parmesan Reggiano, Caesar dressing
Lg with grilled chicken– add 5 Lg with shrimp skewer– add 7

Asian Ahi Salad 24
Lightly seared Ahi Tuna, mixed greens, Asian ginger vinaigrette, toasted almonds slices, rice noodles, cherry tomatoes, avocado

Fuji Apple Salad 14
Mixed greens, candied pecans, bleu cheese, Fuji apples, red onion, balsamic vinaigrette
grilled chicken - add 5

Soup Cup – 6 Bowl- 9
New England Clam Chowder

Ask your server about today's dessert special

A 20% gratuity will be added to all parties of 8 or more
Checks can be split up to 3 times per party. Please pay specified amount and not item by item
Our kitchen will work with gluten intolerances to the best of our abilities but because we handle many other wheat products, we cannot and do not guarantee that any menu item is completely gluten free.

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Entrees

Every entrée (except pasta or otherwise noted), comes with today's seasonal vegetables and your choice of citrus jasmine rice, red skinned mashed potatoes, baked potato
Fresh bread and butter available upon request

Lemon Herb Chicken 29
8 oz. grilled chicken breast, pesto, artichoke hearts, marinated tomatoes, fresh garlic lemon cream sauce

Chef's Special Market Fish
Ask your server

Tiger Prawn Linguini Pasta 32
Cherry tomato, red bell peppers, asparagus, garlic, white wine butter sauce, prosciutto, parmesan cheese, fresh basil

Fish and Chips 29
3 pieces of white ale battered Alaskan Cod, creamy slaw, French fries, caper tartar sauce

New York Steak 46
12 oz. Choice New York steak, peppercorn demi-glace

Specialty Burgers & More

All burgers cooked to medium well and include green leaf lettuce, tomato, onion, dill pickle
Cheese options include Swiss, cheddar, pepper jack

Mt. Tehama Burger 24
7 oz. Black Angus patty, Sweet Baby Ray's bar-b-que sauce, jalapenos, pepper jack cheese, crispy fried onions, brioche bun

Big Meadow Burger 24
7 oz. Black Angus patty, applewood smoked bacon, onion marmalade, Swiss cheese, garlic aioli, brioche bun

Pulled Pork Sandwich 18
Slow cooked pulled pork, Sweet Baby Ray's bar-b-que sauce, creamy slaw, onion strings, brioche bun

All burger and sandwich items served with French fries , potato salad, or coleslaw
Upgrade to onion rings $3, or side Caesar salad for $5
Add applewood smoked bacon $3 -Add cheese for $1 -