



SEPTEMBER 2024



DINNER MENU

\*Served at 5PM\*

Appetizers

**Onion Rings**

Beer battered, jalapeno ranch 13

**Shrimp Cocktail**

5 Black Tiger Shrimp, cocktail sauce 17

**Calamari**

Rings and tentacles, shishito peppers,  
umami aioli 17

**Mac and Cheese Bites**

Smoked gouda, macaroni,  
chipotle ranch 15

**Caprese Crostini**

Heirloom tomato, mozzarella cheese,  
fresh basil, focaccia bread, balsamic  
vinegar drizzle 14

**Chicken Wings**

All natural hardwood smoked chicken  
wings. Pick one sauce from the follow-  
ing; bar-b-que, classic buffalo, garlic  
parmesan, sweet chili, umami 18

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Soup and Salads

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Ranch, Bleu Cheese, 1000 island, Asian Ginger Vinaigrette, Balsamic Vinaigrette,  
Oil & Vinegar

**House Salad**

Harvest lettuce mix, red onions,  
cherry tomatoes, shredded carrots,  
croutons, choice of dressing  
Sm- 9 Lg- 13  
Lg with chicken- 18  
Lg with Black Tiger Shrimp- 20

**Caesar Salad**

Romaine lettuce, garlic cheese croutons,  
Parmesan Reggiano, Caesar dressing  
Sm-10 Lg- 14  
Lg with pesto chicken- 19  
Lg with Black Tiger Shrimp- 21

**Soup**

Available Friday & Saturday  
Cup - 6 Bowl- 9  
Clam Chowder on Fridays

**Asian Ahi Salad**

Lightly seared Ahi Tuna, mixed greens,  
Asian ginger vinaigrette, toasted  
almonds slices, fried wonton strip,  
cherry tomatoes, avocado 24

**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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DINNER MENU

Entrees

*Entrees (except pasta) are served with veggie d' jour and your choice of baked potato, red skin mashed potatoes, or long grain wild rice. \*Bread and Butter served upon request \**

**Lemon Herb Chicken**

8 oz all natural sous vide chicken breast, pesto, artichoke hearts, sun-dried tomatoes, lemon cream sauce 28

**Prime Rib**

12 oz Prime grade, slow cooked, house made au jus 42

*Available Friday and Saturday*

**Market Fish Special**

Ask your server for today's special

**Grilled Rib-Eye**

12 oz boneless rib-eye, demi glacé 48

**Shrimp Pasta**

Black tiger shrimp, fresh tomato, basil, garlic, rosé cream sauce, crostini, Parmesan Reggiano, penne pasta 30  
*Also available with grilled chicken substitution*

**Wild Mushroom Ravioli**

Porcini and truffle stuffed pillows, sautéed crimini, porcini cream sauce, heirloom tomato relish, crostini, Parmesan Reggiano, balsamic drizzle 28

Accompaniments

Bleu cheese butter 5

4 Black Tiger Shrimp 7

Specialty Burgers & More

*All burgers cooked to medium and include green leaf lettuce, tomato, onion and mayonnaise on the side. Cheese options include American, Swiss, cheddar, pepper jack, bleu-jack*

**Bourbon Bacon Bleu Burger**

1/2 lb. Wagyu patty, bourbon bacon jam, bleu-jack cheese, garlic aioli, brioche bun 24

**Fish and Chips**

3 pieces of white ale battered Alaskan Cod, fresh slaw, fries, tartar sauce 25

**Mt. Tehama Burger**

1/2 lb. Wagyu patty, Sweet Baby Ray's bar-b-que sauce, pepper jack cheese, jalapenos, crispy fried onions, brioche bun 24

**Big Meadow Burger**

1/2 lb. Wagyu patty, cherrywood smoked bacon, B&B pickle, onion marmalade, Swiss cheese, garlic aioli, brioche bun 24

*All burgers available with a black bean burger patty substitution*

**Ask your server about today's dessert special**

All burger and sandwich items served with French fries or potato salad.

Upgrade to onion rings \$3, or side salad for \$4

Add cherry-wood smoked bacon \$3 -Add cheese for \$1 -Gluten free bun \$2