



SPRING 2023
DINNER MENU

Served at 5PM



Appetizers

Onion Rings

Beer battered, jalapeno ranch 12

Calamari

Rings and tentacles, shishito peppers,
roasted red pepper remoulade 17

Mac and Cheese Bites

Smoked gouda, macaroni, chipotle
ranch 15

Shrimp Cocktail

5 Black Tiger Shrimp, cocktail sauce 17

Ahi Poke Bites

Marinated Ahi tuna, creamy wasabi,
island habanero salsa, crispy wonton
shell 17

Chicken Wings

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

Soup and Salads

Ranch, Bleu Cheese, 1000 Island, Asian Sesame, Balsamic
Vinaigrette, Oil & Vinegar

Caesar Salad

Romaine lettuce, garlic cheese croutons,
Parmesan Reggiano, Caesar dressing
Sm- 8 Lg- 12
Lg with pesto chicken- 17
Lg with Black Tiger Shrimp- 19

House Salad

Spring mix, Romaine hearts,
Green Leaf hearts, Red onions,
Cherry tomatoes, shredded carrots, garlic
cheese croutons, choice of dressing
Sm- 8 Lg- 12
Lg with chicken- 17
Lg with Black Tiger Shrimp- 19

Asian Ahi Salad

Lightly seared Ahi Tuna, mixed greens,
Asian ginger vinaigrette, toasted al-
monds slices, fried wonton strip, grape
tomatoes, avocado 22

Soup

Available Friday, Saturday, and Sunday
Cup - 6 Bowl- 9
Clam Chowder served on Friday's

Ask your server about today's dessert special

An 18% 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

*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 25

Steak & Prawns

STOCK YARDS

8 oz top sirloin, blue cheese butter, 4 grilled Black Tiger Shrimp 42

Market Fish Special

Ask your server for today's special

Grilled Rib-Eye

STOCK YARDS

12 oz boneless rib-eye, demi glacé 45

Shrimp Pasta

Black tiger shrimp, fresh tomato, basil, garlic, rosé cream sauce, crostini, Parmesan Reggiano, penne pasta 28

Also available with grilled chicken substitution

Prime Rib

12 oz Prime grade, slow cooked, house made au jus 38

Available Friday's and Saturday's

Accompaniments

- ❖ Bleu cheese butter 5
- ❖ Crispy Jalapeno-Onion Strips 5
- ❖ Forest Blend Sauteed Mushrooms 7
- ❖ 4 Black Tiger Shrimp 7

Specialty Burgers & More

All burgers cooked to medium and include greenleaf 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 23

Big Meadow Burger

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

Mt. Tehama Burger

1/2 lb. Wagyu patty, Memaw's BBQ sauce, pepper jack cheese, jalapenos, crispy fried onions, brioche bun 24

Fish and Chips

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

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