



SPRING 2024  
DINNER MENU

\*Served at 5PM\*



Appetizers

**Onion Rings**

Beer battered, jalapeno ranch 13

**Calamari**

Rings and tentacles, shishito peppers,  
umami aioli 17

**Ahi Poke Bites**

Marinated Ahi tuna, creamy wasabi,  
island jalapeno salsa, crispy wonton shell  
18

**Shrimp Cocktail**

5 Black Tiger Shrimp, cocktail sauce 17

**Chicken Wings**

All natural hardwood smoked chicken  
wings, Pick one sauce bar-b-que, classic  
Buffalo, garlic parmesan, umami 18

**Mac and Cheese Bites**

Smoked gouda, macaroni, chipotle  
ranch 15

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Soup and Salads

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

**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

**House Salad**

Harvest lettuce mix, red onions,  
cherry tomatoes, shredded carrots, garlic cheese  
croutons, choice of dressing

Sm- 9 Lg- 13

Lg with chicken- 18

Lg with Black Tiger Shrimp- 20

**Asian Ahi Salad**

Lightly seared Ahi tuna, mixed greens, Asian  
ginger vinaigrette, toasted almonds slices,  
crunchy rice noodles, grape tomatoes, avocado

24

**Soup**

Available Friday & Saturday

Cup - 6 Bowl- 9

*Clam Chowder served on Friday's*

**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.



## SPRING 2024 DINNER MENU

\*Served at 5PM\*



### 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

#### **Shrimp Pasta**

Black tiger shrimp, marinated tomato, basil, garlic, rosé cream sauce, crostini, Parmesan Reggiano, penne pasta 30

*Also available with grilled chicken substitution 28*

#### **Market Fish Special**

Ask your server for today's special

#### **Steak & Prawns**

STOCK YARDS

8 oz top sirloin, bleu cheese butter, 4 grilled Black Tiger Shrimp 45

#### **Grilled Rib-Eye**

STOCK YARDS

12 oz boneless rib-eye, demi glacé 48

#### **Prime Rib**

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

*Available Friday and Saturday*

### Accompaniments

❖ Bleu cheese crumbles 5

❖ 4 Black Tiger shrimp 7

❖ Wild sautéed mushroom blend 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

#### **Big Meadow Burger**

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

#### **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

#### **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 for \$3, or side Salad for \$4

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