



**SUMMER 2022**  
**DINNER MENU**

\*Served at 5PM\*



**Appetizers**

**Onion Rings**

Beer battered, jalapeno ranch 10

**Calamari**

Rings and tentacles, roasted red pepper remoulade 17

**Mac and Cheese Bites**

Smoked gouda, macaroni, chipotle ranch 13

**Shrimp Cocktail**

5 Black Tiger Shrimp, cocktail sauce 16

**Coconut Shrimp**

8 coconut breaded fantail white shrimp, sweet chili sauce 14

**Ahi Poke Bites**

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

**Soup and Salads**

**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

**Asian Ahi Salad**

Lightly seared Ahi Tuna, mixed greens, Asian ginger vinaigrette, toasted almonds, fried rice noodles, grape tomatoes, avocado 22

**House Salad**

Spring mix, romaine lettuce, sliced almonds, feta cheese, fresh strawberries, strawberry champagne vinaigrette

Sm- 9 Lg- 14

Lg with chicken- 19

Lg with Black Tiger Shrimp- 21

**Soup**

Available Friday, Saturday, and Sunday

Cup – 6 Bowl- 9

**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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DINNER MENU

\*Served at 5PM\*



Entrees

*Entrees are served with veggie d' jour and your choice of baked potato, red skin mashed potatoes, rice pilaf (Unless otherwise specified.) \*Bread and Butter served upon request \**

**Lemon Herb Chicken**

8 oz all natural sous vide chicken breast, pesto, artichoke hearts, sun-dried tomatoes, lemon beurre blanc 25

**Steak & Prawns** STOCK YARDS

8 oz top sirloin, blue cheese butter, 4 grilled Black Tiger Shrimp 37

**Market Fish Special**

Ask your server for today's special

**Grilled Rib-Eye** STOCK YARDS

12 oz boneless rib-eye, demi glacé 45

Accompaniments

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

Pastas

**Shrimp Pasta**

Black Tiger Shrimp, fresh tomato, basil, garlic, rosé cream sauce, crostini, Parmesan Reggiano, penne pasta 28

*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 27

Specialty Burgers & More

*All burgers cooked to medium and include Greenleaf lettuce, tomato, onion and mayonnaise on the side.*

**Bourbon Bacon Blue Burger**

6 oz. Wagyu patty, bourbon bacon jam, blue-jack cheese, garlic aioli, butter glazed bun 22

**Big Meadow Burger**

6 oz. Wagyu patty, cherrywood smoked bacon, B&B pickle, onion marmalade, Havarti cheese, pretzel bun 23

**Mt. Tehama Burger**

6 oz. Wagyu patty, Memaw's BBQ sauce, pepper jack cheese, jalapenos, crispy fried onions, butter glazed bun 22

**Fish and Chips**

3 pieces of white ale battered Alaskan Cod, fresh slaw, fries, malt vin tartar 24

All burger and sandwich items served with French fries. Upgrade to onion rings \$3, or Salad for \$4  
Add cherry-wood smoked bacon \$3 - Add cheese for \$1 - Gluten free bun \$2 Add \$1 for to-go items