



SUMMER 2026

DINNER MENU



Starters

Ahi Poke Bites 18

Marinated Ahi tuna, creamy wasabi, pineapple jalapeno salsa, sesame seeds, crispy wonton shell, micro greens

Calamari 20

Rings and tentacles, whole shishito peppers, Sambal cream sauce, shaved parmesan

Mountain Brussels 17

Fried brussels, Mission black figs, bleu cheese crumbles, candied walnuts, crispy prosciutto, sweet chili gastrique

Chicken Wings 18

All natural chicken wings,
Choice of 1 sauce, classic buffalo, garlic parmesan, peach bar-b-que

Coconut Shrimp 17

7 lightly breaded shrimp, mango aioli, sweet chili sauce

Salads

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

Peach Caprese Salad 21

White peaches, mozzarella cheese, fresh basil, micro greens, pomegranate balsamic reduction

Caesar Salad Sm 9 Lg- 14

Romaine lettuce, garlic cheese croutons, Parmesan Reggiano, Caesar dressing
Lg with pesto chicken— add 6 Lg with cajun shrimp— add 8

Asian Ahi Salad 24

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

House Salad 9

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

Soup Cup – 6 Bowl- 9

Available Friday & Saturday

New England Clam chowder available Friday's

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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Designed Plates

Macadamia Nut Crusted Salmon 35

7 oz. Salmon, sauteed sesame rainbow chard, purple rice and quinoa, pineapple rum sauce, microgreens

Pastalaya 32

Chicken, andouille sausage, shrimp, bell peppers, onions, garlic, cajun tomato sauce, fettuccine, shaved parmesan

Fish and Chips 28

3 pieces of Ale battered Alaskan cod, creamy slaw, French fries, caper tarter sauce

Entrees

Entrées come with today's seasonal vegetables and your choice of purple quinoa rice, red-skinned mashed potatoes, or a classic baked potato with butter, sour cream, and chives. Upgrade to a loaded baked potato with cheese and crispy bacon bits for \$2

Lemon Herb Chicken 28

8 oz. all natural sous vide chicken breast, pesto, artichoke hearts, sun-dried tomatoes, onions, bell peppers, lemon cream sauce

New York Steak 44

12 oz. Choice New York steak, pomegranate demi-glace

Prime Rib 48

12 oz. Choice grade, slow cooked, house made au jus, asparagus
Available Friday and Saturday

Specialty Burgers

*All burgers cooked to medium and include green leaf lettuce, tomato, onion.
Cheese options American, Swiss, cheddar, pepper jack*

Mt. Tehama Burger 23

8 oz. Wagyu patty, house made bar-b-que sauce, pepper jack cheese, jalapenos, crispy fried onions, brioche bun

Big Meadow Burger 23

8 oz. Wagyu patty, applewood smoked bacon, B&B pickle, onion marmalade, Swiss cheese, garlic aioli, brioche bun

All burgers available with a beyond burger patty substitution

Ask your server about today's dessert special

All burger and sandwich items served with French fries, house made potato salad or creamy coleslaw.

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

Add applewood smoked bacon \$3 - Add cheese for \$1

Bread and butter available upon request