

APPETIZERS

Bleu Buffalo Sliders

Tender ground buffalo pan seared and blackened, topped with our famous bleu cheese cream sauce. \$9.95

Crab Cakes

Pan seared dungeness crab with red bell peppers and fresh herbs; served with garlic aioli. \$13.95

Fresh Mussels

A half pound seared with lemon and butter or sautéed with a homemade garlic and basil marinara. \$9.95

Prime Rib Egg Rolls

Egg rolls filled with prime rib and our fire slaw. \$10.95

SOUP & SALADS

Buffalo Chili

Lean Rocky Mountain Range Buffalo; black and red beans with cheddar; cheese served with tortilla chips. (Cup)\$ 4.25 (Bowl)\$ 5.25

Asian Tuna

Blackened yellow-fin tuna, fresh spinach, pickled ginger and shredded carrots dressed with our apple and ginger vinaigrette. \$11.95

Caesar

Tossed romaine with a blend of Italian cheese, parmesan crisps and croutons with your choice of grilled chicken or sirloin. \$9.95

Southwestern Beef

Spring mix tossed with a creamy horseradish dill dressing; topped with grilled southwestern marinated beef, cucumbers and grape tomatoes. \$11.95

Stuffed Avocado

Egg salad prepared with avocado, whole grain mustard, crumbled bacon, and a twist of lemon; served in a avocado shell with chips. \$9.95

Sunset

Mixed greens with mangos, dried cranberries, toasted almonds and organic feta cheese tossed with a champagne vinaigrette. \$9.95

LUNCH BASICS

Burger

1/3 lb. hand-pattied beef with traditional accompaniments and your choice of cheese. \$8.95

Beef Fajita Wrap

Tender all natural marinated flank steak, fresh sliced avocado, lettuce & tomato served with fresh salsa and roasted corn salad. \$9.95

Bison Burger

Pan seared hand pattied all natural bison, blackened and smothered with our signature bleu cheese cream sauce. \$9.95

Egg Salad Sandwich

Avocado, egg, whole grain mustard, bacon, green tomatoes, and mixed greens on homemade focaccia. \$9.95

Flank Steak

Charbroiled southwest marinated flank steak; served with our zesty roasted corn salad. \$13.95

Ham and Gouda Melt

Brown sugar smoked ham gouda cheese and roma tomatoes broiled on focaccia bread. \$8.95

Noe Way

Tender sliced prime rib, sautéed with onions and mushrooms; finished with gruyere cheese and a creamy horseradish sauce; served on a homemade french hoagie. \$12.95

Mediterranean Pasta

Grape tomatoes, olives, mushrooms, basil, and organic feta cheese tossed with olive oil, crushed red peppers and angel hair pasta and your choice of shrimp or chicken. \$13.95

Smoked Salmon Penne

Atlantic smoked salmon in a light chardonnay cream sauce with fresh dill, organic feta cheese on penne pasta. \$12.95

Turkey Avocado Sandwich

Fresh cut turkey, avocado, and gruyere cheese topped with spinach, roma tomatoes, and mayonnaise on homemade focaccia. \$9.95