





# DINNER


## SHARED PLATES

- Chicken **WINGS**, buffalo sauce, local Glacier Point blue cheese dressing **9 GF**
- Local artisan **CHEESE** board, olive, artichoke tapenade, grilled crostini **15**
- Poached **EGG\*** on asparagus, snap peas, shiitakes, lemon vinaigrette **9** 
- TUNA** tartar\*, mango wasabi puree, avocado, herb salad, wonton crisp **14** 
- Pan roasted **SCALLOPS**, creamy grits, wilted frisée, ham vinaigrette **GF 10**
- Sharp cheddar, bacon **SLIDERS**, pretzel roll, sweet & spicy pickle **9**
- Pan-flashed **CRAB** cakes, charred corn relish, shishito peppers **GF 14**
- MAC & CHEESE**, Triple Play white cheddar, black garlic crumble, caramelized red pearl onion **8**
- Steamed **MUSSELS**, Blue Moon®, oven dried tomatoes, smoked paprika, shallots **12**
- Honey soy **PORK BELLY**, spiced slaw, warm apple raisin puree **10**

## SOUP & SALADS

- Seasonally inspired **SOUP** du Jour **6**
- Classic **CAESAR**, house made croutons **8**
- Add -Chicken **6** -Salmon **8** -Shrimp **10**
- KALE**, watercress, pearly barley, grapes, goat cheese, Dijon vinaigrette **9** 
- Artisan **GREENS**, watermelon radish, carrots, heirloom tomato, balsamic vinaigrette **7** 
- Chilled “hot smoked” **SALMON**, artisan mix, market fresh orange, avocado, heirloom cherry tomato, pomegranate vinaigrette **GF 14** 
- Watermelon **BURRATA** heirloom tomatoes, strawberry balsamic glaze **12** 

## FLATBREADS & SANDWICHES

- Roasted **TOMATO & MOZZARELLA** flat bread, shaved parmesan, arugula, lemon oil **12**
- Spicy Italian **SAUSAGE** flat bread, ricotta, basil pesto, grilled artichokes **12**
- Pub **BURGER\***, smoked cheddar, bacon, lettuce, tomato, onion, sweet & spicy pickle **14**
- BLACKENED** burger\*, blue cheese, sunny side up egg, fried onions **15**
- Pulled **PORK** burger\*, beef patty, barbecue pork, fried jalapeño, apple slaw, chive & onion cheese **16**
- CHICKEN** caprese sandwich, oven dried tomato, fresh mozzarella, arugula **15**
- TURKEY** club, bacon, lettuce, tomato, avocado **12** 

## ENTRÉES

- Seared **SALMON**, tri-bean succotash, gremolata, chive oil **GF 25** 
- Bone-in **NY STRIP\***, roasted fingerling potato, Brussels sprouts, red wine demi-glaze **37**
- Pan seared airline **CHICKEN**, baby kale, white beans, roasted tomato, shiitakes **GF 22** 
- Black sesame roasted **TOFU**, stir fry vegetables, hot Chinese mustard sauce, sunny side up egg\* **19**
- Beer battered **COD**, house fried potato chips, frisée apple slaw, malt vinegar aioli **20**
- SHORT RIBS**, porter cream sauce, tri-color carrots, Brussels sprouts **26**
- Frenched **PORK** chop, spicy apple cherry chutney, roasted sweet potato puree, Brussels sprouts **25**
- FETTUCINE**, pancetta, peas, parmesan & butter accented with black garlic bread crumb **18**
- DUCK** confit, coconut infused forbidden rice, stir fry vegetables, sweet chili citrus gastrique **GF 24**
- CHEF’S DAILY INSPIRATION**, offering inspired by regionally farmed or seasonally harvested products, priced daily

## SIDES

- Grilled **ASPARAGUS**, shaved parmesan, lemon zests **5**
- Sautéed **SNAP PEAS**, smoked sea salt **5**
- POTATO & gruyere** gratin **5**

-20% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

**GF** We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.



“These nutritional powerhouse foods can help extend your health span-the extent of time you have to be healthy, vigorous & vital.”  
Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*