

STARTERS

BAR PRAWNS 3.75 EACH | 12.75 FOUR PIECE

Cajun beer battered jumbo shrimp, butterflied and served with a spicy house cocktail sauce

HOUSE NACHOS 9 | ADD BACON 1

ADD .75 EACH SOUR CREAM OR GUACAMOLE
Tri-color corn chips with choice of ground beef or chicken with queso and cheddar cheese, house salsa, green onion and jalapeños

CHICKEN WINGS 5 FOUR PIECE | 10 EIGHT PIECE | 15 TWELVE PIECE

ONE SAUCE INCLUDED | ADD .75 EACH ADDITIONAL

Lightly spiced, breaded chicken wings and drumettes tossed in your choice of sauce or naked with a sauce on the side

***NAKED** sauceless breaded wings*

***CLASSIC BUFFALO** Frank's Red Hot Sauce*

***HOUSE BBQ** our delicious, house-made sauce*

***COCONUT CURRY** coconut milk, snowflake coconut and curry powder*

CHIPS AND SALSA 4.75

Tri-color corn chips with our house-made salsa

QUESADILLA 8 | ADD BACON 1

ADD .75 EACH SOUR CREAM OR GUACAMOLE
Choice of ground beef or chicken with cheddar cheese, green onion, jalapeños and salsa

***KOREAN BBQ** house BBQ and gochujang*

***THAI PEANUT** traditional Bangkok Padang*

***GOCHUJANG** red chili and fermented soy*

BURGERS

Served with choice of side

BUILD YOUR OWN BURGER 10 | DOUBLE PATTY ADD 3 | ADD BACON 1

Choice of 6oz Fulton Farms beef patty or grilled chicken breast on a brioche bun

INCLUDED TOPPINGS

tomato - lettuce - onion - pickles - ketchup
mustard - mayo - fry sauce - bbq sauce - ranch
honey mustard - blue cheese

***PREMIUM TOPPINGS** .75 EACH*

jalapeños - onion rings - sautéed onion
sautéed mushrooms - guacamole - fried egg
Swiss - cheddar - American - provolone
blue cheese crumbles - ham

SANDWICHES AND WRAPS

Served with choice of side

CLUB 10.5 | ADD GUACAMOLE .75

Country ham and roast turkey piled high with hardwood smoked bacon, cheddar, Swiss, lettuce, tomato and mayo on whole wheat toast

BLT 9 | ADD GUACAMOLE .75 | ADD DOUBLE BACON 2

Hardwood smoked bacon, lettuce and tomato on whole wheat or white toast with mayo

FRENCH DIP 9.75

Shaved roast beef with melted provolone and grilled onions on a French hoagie roll with au jus

ITALIAN SANDWICH 10.5

Salami, pepperoni and ham with lettuce, tomato, sliced onion, provolone, olive oil and vinegar on a French hoagie roll

TUSCAN CHICKEN WRAP 9

Grilled chicken breast, pesto, spring mix, sun dried tomatoes and provolone in a tortilla wrap

CHICKEN CAESAR WRAP 9.75

Grilled chicken breast, romaine, house croutons and parmesan with classic dressing in a tortilla wrap

CRISPY CHICKEN WRAP 9.75

House breaded and fried chicken breast strips with hardwood smoked bacon, romaine, tomato, cheddar and choice of ranch or honey mustard dressing in a tortilla wrap

PRIME RIB FRIDAY

DOUBLE R RANCH PRIME RIB 18 FOR 10oz CUT | 21 FOR 12oz CUT

Sea salt, herb and garlic crusted USDA choice prime rib, carved to order and accompanied by chef's potato and vegetable, available on Fridays after 5:00pm until sold out

SPECIALTIES

CHICKEN STRIPS 6.75

House breaded chicken breast strips with choice of ranch, honey mustard or fry sauce

FINGER STEAKS 7.50

Breaded and fried finger steaks served with house made cocktail sauce

FISH AND CHIPS 9.75 TWO PIECE |

12 THREE PIECE | 14.25 FOUR PIECE

Fresh Pacific halibut, hand battered in house, served with chef's tartar sauce and fries

MAC AND CHEESE 7 | ADD BACON 1

ADD FRESH JALEPEÑOS .75

White American and cheddar cheese with classic macaroni and panko bread crumbs

ENTRÉE SALADS

CHEF 10.5 FULL | 6.5 HALF

Country ham, roast turkey, chopped romaine, hardwood smoked bacon, cheddar, Swiss and grape tomatoes with choice of dressing

GRILLED HALIBUT 14 FULL | 8.5 HALF

Fresh caught Pacific Halibut, grilled and served over chopped romaine, red onion, grape tomatoes, mushrooms, house croutons, side of tarter sauce and choice of dressing

GRILLED SHRIMP 13 FULL | 8 HALF

Grilled jumbo shrimp, hardwood smoked bacon, grape tomatoes, red onion and romaine with crumbled blue cheese and a balsamic pomegranate vinaigrette

CRANBERRY PECAN CHICKEN

10.5 FULL | 6.5 HALF

Grilled chicken breast, blue cheese crumbles, candied pecans, grape tomatoes and romaine with a balsamic pomegranate vinaigrette

CHICKEN CAESAR 10 FULL | 6 HALF

Grilled chicken breast, romaine, house croutons and parmesan with classic dressing

SIDES

FRIES 2.25 SMALL | 4.5 LARGE | 6 LOADED

ONION RINGS 5.25

TOMATO BASIL SOUP 4.5 CUP | 6 BOWL

Creamy Italian herb and diced onion tomato basil soup

LOUISIANA GUMBO 4.5 CUP | 6 BOWL

Authentic gumbo with andouille sausage and chicken over white rice

HOUSE SALAD 4 | ADD BACON 1

Choice of ranch, blue cheese, honey mustard or a balsamic pomegranate vinaigrette

HOUSE CAESAR 4 | ADD CHICKEN 2

Romaine, house croutons and parmesan with classic Caesar dressing

All prices include tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BEER

16oz DRAUGHT

DOMESTICS 3.50 GLASS | 13 PITCHER

MICRO BREWS AND IMPORTS 4 GLASS | 15 PITCHER

Please see server or bartender for our current selections as local and regional options rotate throughout the year

16oz ALUMITECH BOTTLE

3.25 EACH | 10 FOUR PACK

Coors Light, Coors Banquet, Bud Light, Budweiser, Miller Lite, Blue Moon

12oz MICROBREW AND IMPORT CANS / MIKE'S HARD LEMONADE

3.25 EACH | 16 SIX PACK

Please see server for selections, including popular favorites such as Heineken and Fat Tire and options from local breweries such as Sockeye and Payette

PBR

2

Complimentary on-course coolers upon request. Subject to availability.

WINE

WHITES

Black Box	See server for selections	5	-
CK Mondavi Chardonnay	California	5.5	19
William Hill Chardonnay	California	6	23
Cristalino Cava Sparkling 187ml	Spain	4.5	-
Ste. Chappelle Soft Huckleberry	Snake River Valley, Idaho	5	18
Caposaldo Pinot Grigio	Veneto, Italy	6	22
Simi Sauvignon Blanc	Sonoma, California	6	22

REDS

Black Box	See server for selections	5	-
CK Mondavi Merlot	California	5.5	19
CK Mondavi Cabernet Sauvignon	California	5.5	19
2013 Mark West Pinot Noir	California	7	27
2013 Liberty School Cabernet	California	8	30
2014 The Velvet Devil Merlot	Washington	8	30
2011 Dobbles Family Estate Pinot Noir	Oregon	-	33

NON ALCOHOLIC

COFFEE/HOT CHOCOLATE

1.25

BOTTLED BEVERAGES / FOUNTAIN PEPSI PRODUCTS / ICED TEA / LEMONADE

2

HAPPY HOUR

4pm—7pm daily

ALL DRAFTS

2.5

WELL COCKTAILS

3.5

HOUSE WINE

3.5

APPETIZERS

25% OFF *when menu items are served*

HAND CRAFTED COCKTAILS

BLOODY MARY

8

House-made mix of Campbell's tomato juice, Worcestershire, A-1 steak sauce, horseradish, celery salt, pepper and Tabasco with house vodka, garnished with pickled asparagus, pickled Spanish olives and fresh lime; extra spicy available upon request

LONG ISLAND

9

Tito's Vodka, Tanqueray Gin, Bacardi Rum and triple sec with sweet and sour and a splash of cola, garnished with fresh lemon

JOHN DAILY

5.75

An Arnold Palmer (half lemonade and half iced tea) with Tito's Vodka and lemon wedge garnish

ORANGE CREAMCICLE

5.50

Pinnacle Whipped Vodka with orange juice garnished with an orange wedge

MARGARITA

7

Jose Cuervo, triple sec and sweet and sour classic margarita on the rocks, with or without a salt rim, garnished with fresh lime wedge

MARTINIS

COSMOPOLITAIN

8 TITOS | 9 KETTLE ONE / GREY GOOSE

Choice of vodka with triple sec, cranberry juice and fresh lime juice garnished with a lime wedge

APPLE-TINI

8 TITOS | 9 KETTLE ONE / GREY GOOSE

Choice of vodka with apple pucker and sweet and sour, garnished with a cherry

LEMON DROP

8 TITOS | 9 KETTLE ONE / GREY GOOSE

Choice of vodka with simple syrup and fresh lemon squeeze, garnished with a sugar coated rim and lemon wedge

FULL BAR AVAILABLE

WELLS

4.50

CALLS

5+

PREMIUM

7+