

STARTERS

ROCK SHRIMP WONTONS – sweet chili dipping sauce and red cabbage slaw	9
FRIED CALAMARI – spicy aioli and homemade marinara	9

SOUPS AND SALADS

SOUP DU JOUR	6
BLACK BEAN SOUP - white cheddar and crispy corn tortillas	6
CUP OF SOUP AND GRILLED CHEDDAR AND SWISS ON SOURDOUGH	full 10.5/half 8.5
NORTH AMERICAN ELK CHILI – sour cream, white cheddar cheese, flour tortilla	cup 8/bowl 12
CAESAR SALAD – romaine hearts, grated parmesan, garlic croutons ADD \$5: grilled chicken/grilled steelhead/fried calamari	8
GREEK SALAD – organic baby greens, grape tomatoes, cucumber, olives, Jumpin Good Goat feta cheese, oregano vinaigrette ADD \$5: grilled chicken/grilled steelhead/fried calamari	9
HARVEST SALAD – rare seared elk, spinach, fresh berries, candied walnuts, goat cheese, passion fruit vinaigrette	15
COBB SALAD – grilled natural chicken breast, romaine hearts, hard-boiled egg, bacon, grape tomatoes, avocado, Jumpin Good Goat feta cheese, avocado ranch	14
SWEET CURRIED ORGANIC CHICKEN SALAD – organic mixed greens, grape tomatoes, cucumber, sesame-wheat crackers, passion fruit vinaigrette	14

SANDWICHES

sandwiches are served with fries or substitute side house salad for \$2 – gluten free bread is available upon request

CHAR GRILLED BEEF BURGER – lettuce, tomato, red onion, toasted brioche bun ADD \$1: sautéed mushrooms/sautéed onions/cheese – muenster, white cheddar or swiss	10
GRILLED NATURAL CHICKEN BREAST – arugula, tomato, avocado, honey mustard mayo, toasted brioche bun	11
SWEET CURRIED ORGANIC CHICKEN SALAD SANDWICH – apples, golden raisins, lingonberry mayo, lettuce, tomato, toasted multigrain	10
ROASTED TURKEY – cucumber, bacon, arugula, red onion relish, spicy aioli, toasted ciabatta roll	11
VEGETABLE AND GOAT CHEESE – avocado, cucumber, tomato, basil pesto, herbed goat cheese, arugula, toasted multigrain ADD \$5: grilled chicken/grilled salmon	10
GRILLED SALMON – lemon caper aioli, lettuce, tomato, red onion, toasted marble rye	11
B.L.T. – apple wood smoked bacon, lettuce, tomato, avocado mayo, toasted multigrain	10
DAILY SOUP AND SANDWICH SPECIAL	14

LUNCH ENTREES

FISH AND CHIPS – tempura battered Alaskan cod, smoked paprika tartar sauce and lemon	13
CRISPY FISH TACOS – tempura battered Alaskan cod, lettuce, guacamole, pico de gallo, feta cheese, smoked paprika tartar sauce and spicy aioli, corn tortilla	12
HAZELNUT-PANCETTA CRUSTED TROUT – citrus-sage beurre blanc, haricot vert, roasted baby tomatoes	27
NORTH AMERICAN ELK MEATLOAF – garlic braised greens, charred tomato ancho sauce, green chili hominy	21
HOUSE-MADE RICOTTA GNOCCHI – basil pesto, crisp pancetta, roasted baby tomatoes	18

CHILDRENS OPTIONS

CHICKEN FINGERS – with fries	9
SPAGHETTI – home-made marinara or butter	8
GRILLED STEELHEAD – with fries and haricot vert	12
GRILLED BREAST OF CHICKEN – with fries and haricot vert	11
GRILLED WHITE CHEDDAR CHEESE – sourdough bread and fries	7.5

*Please inform your server of any allergies
For all groups of 8 or more, 18% gratuity will be added*