



## Soups & Salads

### **Soup De Jour 7**

#### **Bison Albondigas Soup 15**

Local Bison Meatballs, Roasted Vegetables, Bone Broth, Tortilla Strips, Avocado Crema, Cilantro

#### **Caesar Salad 13**

Romaine, House Made Caesar Dressing, Parmesan, Croutons

#### **Wedge 13**

Baby Iceberg Lettuce, Veg Ash, Bacon Bits, Blue Cheese, Cherry Tomatoes, Red Onion, Chives, House Made Blue Cheese Dressing

#### **Smoked Salmon Salad 15**

Arugula, Blue Cheese, Pecans, Strawberry, Poppyseed Dressing, Smoked Salmon

## Starters

### **Adult Candy 9**

Gorgonzola Filled Dates  
Wrapped in Applewood Smoked Bacon,  
Honey Glaze

### **Ahi Tataki 16**

Sesame Crusted Ahi, Yuzu Dressing,  
Fresh Fresno, Cilantro, Scallion, Candied  
Ginger

### **Fried Shishito Peppers 14**

Soy Sriracha Glaze

### **Lamb 18**

Grilled Lamb, Heritage Greens,  
Honeydew Vinaigrette, Feta,  
Tart Cherries

### **\*Classic Beef Tartar 17**

Minced Tenderloin, Shallot,  
Caper, Olive Oil, Fresh Egg Yolk,  
Cornichon and Whole Grain Mustard,  
Toasted Baguette

### **Salmon Chorizo Cake 16**

Tomato Jalapeno Jam, Garlic Aioli,  
Citrus Zest Salad