



## APPETIZERS

CLASSIC WINGS \$15

**Choice of: Hot wings with gorgonzola OR Caesar wings with parmesan cheese. Served with a side of ranch or bleu cheese.**

STEAK TIPS \$15 

**Sauteed with bacon, wine, garlic, cajun seasoning, and bleu cheese crumbles.**

BRUSSELS SPROUTS \$12 

**Pan-fried sprouts and bacon topped with goat cheese.**

GARLIC CHEESE CURDS \$11

**Farm-fresh fried cheese curds with a side of ranch.**

SASHIMI NACHOS \$14

**Fried wonton chips topped with marinated ahi tuna, wasabi goat cheese, sriracha hot sauce, and chives.**

CRAB STUFFED MUSHROOMS \$11

**Crab meat and cream cheese blend with lemon pepper seasoning. Topped with cheddar cheese and chives.**

RED CHILI CALAMARI \$12

**Breaded, fried, and tossed in seasoning with red chili flakes. Served with a side of roasted red pepper aioli.**

EGGPLANT DIP \$10 

**Roasted eggplant with coriander and spice, blended with cream cheese, and topped with feta cheese. Served with sweet potato chips.**

BISON CHILI CHEESE FRIES \$10.25

**Fries topped with house-made bison chili with shredded cheddar.**

CLASSIC POUTINE \$9.25

**Hand-cut fries topped with white cheddar cheese curds and brown gravy.**

ROASTED RED PEPPER HUMMUS \$10

**Served with cucumbers and sweet potato chips.**

## SIDES

French Fries

Butter Braised Broccolini

Truffle Mashed Potatoes

- Loaded Mashed \$2.00

Baked Potato (After 5pm)

- Loaded Baked Potato \$2.00

Baked Yam with Honey Butter (After 5pm)

Sweet Potato Chips

Basmati Rice

Broccoli & Cheese

Fresh Fruit Cup

Grilled Zucchini

## SALADS & SOUPS

**ADD: CHICKEN \$5 | BLACKENED AHI \$7  
SHRIMP \$7 | STEAK \$8 | SALMON \$10**

BLACK BEAN BISON CHILI


CUP \$4.75 BOWL \$7.25

**House-made chili served with shredded cheddar and sour cream.**

SOUP OF THE MOMENT

CUP \$4.50 BOWL \$6

**Ask your server about our house-made soup.**

SHERRY BERRY \$11.50 

**Spinach drizzled with our house-made balsamic vinaigrette. Topped with gouda cheese, pickled peppers, fresh berries, and pistachios.**

KALE CAESAR SALAD \$11.50

**Kale topped with radishes, parmesan cheese, and classic caesar dressing.**

COBB SALAD \$11.50 

**Spring mix greens with bacon, egg, avocado, gorgonzola cheese, and diced tomato. Choice of dressing on side.**

BEET SALAD \$11.50 

**House roasted and pickled beets, goat cheese, bacon, and carrots on spring mix with your choice of dressing.**

## ENTREES

**Add a cup of soup or side salad \$4.50**

MORROCCAN SPICED LAMB CHOPS \$29

**With bordeaux cherry chutney. Choice of side.**

PEPPERJACK SIRLOIN \$28


**10oz sirloin topped with melted pepperjack cheese, and port wine reduction. Choice of side**

CHICKEN JERUSALEM \$20

**Two breaded and fried chicken medallions topped with garlic, parmesan, mushrooms, & artichokes. Choice of side.**

CHICKEN BACON TORTELLINI \$25

**Cheese stuffed tortellini tossed in feta cream sauce with bacon and peas. Topped with a grilled and sliced chicken breast.**

RIBEYE \$39 

**Expertly trimmed, USDA choice grade steak or higher. Seasoned and grilled at high heat. Choice of side.**

PETITE FILET \$27 

**Lean and tender filet mignon. Choice of side.**

PORK MEDALLIONS \$25 

**Served with pesto, apples, feta cheese and balsamic reduction. Choice of side.**

## HAND-PATTIED BURGERS

**Topped with shredded lettuce, onion, tomato & pickle. Served with hand-cut fries or sweet potato chips.**  
**All other side substitutions are an additional \$1.25.**

**Gluten Free?** 

**Substitute a lettuce bun and gluten free fries.**

**Not into red meat?**

**Substitute a chicken breast for no additional cost.**

HAMBURGER OR CHEESEBURGER \$13

COWBOY CLASSIC \$15

**Cheddar cheese, bacon, and house-made BBQ sauce.**

THE WILSON \$15

**Gouda cheese, bacon, spicy tomato jam, and creamy peanut butter.**

GOUDA JALAPENO \$15

**House-pickled jalapenos, gouda, and jalapeno aioli.**

BLACK BLEU AND PEPPADEW \$15

**Cajun seasoned patty with gorgonzola bleu cheese and peppadews (pickled sweet and mild red peppers).**

STEAKHOUSE MUSHROOM SWISS \$15

**Steakhouse style mushrooms and Swiss cheese.**

PESTO FETA \$15

**Topped with house-made pesto and feta cheese.**

THE EROCK \$15

**Cajun seasoned patty topped with pepperjack cheese and roasted red pepper aioli.**

PICO AVOCADO \$15

**House-made pico de gallo, cheddar cheese, and avocado.**

SHIITAKE BURGER \$15

**Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.**

LAMB BURGER \$15

**Cucumber, feta, and rosemary aioli on a hand-pattied ground lamb burger.**

TIGER BURGER \$15

**RARE burger with cheddar cheese and sriracha aioli.**

PARTIES OF 8 OR MORE ARE SUBJECT TO AN AUTOMATIC  
18% GRATUITY.

All items are prepared in one kitchen. Vegan, vegetarian, and gluten free items are subject to possible cross-contamination.

Please let your server know about any allergies.

## PUB PLATES

WARM KALE & BEETS \$14

**Sauteed kale, garlic, and roasted beets topped with two eggs cooked over-easy, finished with green tabasco. Choice of side.**

CHICKEN FRIED POUTINE \$15

**Hand-cut fries topped with white cheddar cheese curds, chicken fried steak, and brown gravy.**

CORNED BEEF 'N' CABBAGE \$17

**House braised corned beef and cabbage in a butter au jus sauce. Served on truffle mashed potatoes.**

THAI CURRY NOODLES \$15

**Noodles and broccoli tossed in a house-made sweet and spicy coconut curry sauce. ADD: CHICKEN \$5 | SHRIMP \$7**

FUNK'S SALMON \$23 

**Blackened wild Alaskan salmon on a bed of spinach, topped with house-made pico de gallo. Choice of side.**

BACON MAC & CHEESE \$16

**ADD: CHICKEN \$5 | BLACKENED SALMON \$10 | STEAK \$8**

VEGGIE BOWL \$16 

**Kale, beets, carrots, garlic, mushrooms, caulilini, grilled zucchini on rice topped with roasted red pepper hummus and balsamic reduction.**

**ADD: CHICKEN \$5 | BLACKENED AHI \$7 | SHRIMP \$7**  
**STEAK \$8 | SALMON \$10**

## SIGNATURE SANDWICHES

**Served with hand-cut fries or sweet potato chips.**

**All other side substitutions are an additional \$1.25.**

BRISKET DIP \$16

**Sliced, smoked brisket topped with Swiss cheese on a hoagie bun. Served with a side of au jus.**

BUFFALO CHICKEN SANDWICH \$14

**Hand breaded chicken breast tossed in a house hot sauce. Topped with Swiss cheese and shredded lettuce.**

GRILLED CHICKEN BACON SWISS \$14

**Served with honey mustard, bacon, shredded lettuce, tomato, and onion.**

VEGETARIAN BLACK BEAN BURGER \$14

**House-made plant based patty. Topped with feta cheese, tomato, spinach, and rosemary aioli.**

CORN BEEF PO BOY \$15

**Sauerkraut, Swiss, and 1000 Island on a hoagie bun.**

AHI CLUB \$18

**Ahi tuna steak seared RARE on rye bread with melted Swiss, tomato, bacon, avocado, and shredded lettuce. Served with a side of house-made wasabi mayo.**