

SMALL PLATES

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 \$16

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

BRUSSELS SPROUTS \$13

Pan-fried sprouts and bacon topped with goat cheese.

GARLIC CHEESE CURDS \$12

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 \$12

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

RED CHILI CALAMARI \$13

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

EGGPLANT DIP \$11

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

BISON CHILI CHEESE FRIES \$12

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

CLASSIC POUTINE \$11

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

PARMESEAN TRUFFLE POMME FRITES \$10

House-cut fries tossed in truffle oil and parmesan cheese.

VEGGIE HUMMUS PLATE \$11

Roasted red pepper hummus with carrots, broccoli & cucumbers.



STEAKS & ENTRÉES

Comes with a house salad, cup of soup or cup of chili

PETITE FILET \$27

Lean & tender 5-6oz filet mignon. Choice of side.

MORROCCAN SPICED LAMB CHOPS \$29

With bordeaux cherry chutney. Choice of side.

GARLIC BUTTER SIRLOIN \$28

10oz sirloin topped with garlic butter. Choice of side.

RIBEYE \$39

Expertly trimmed 16oz USDA choice or higher. Seasoned and grilled at high heat. Choice of side.

BONE-IN PORK CHOP \$25

10oz French cut pork chop served with pesto, apples, feta cheese and balsamic reduction. Choice of side.

CHICKEN JERUSALEM \$25

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

FUNK'S SALMON \$25

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



STEAK TOPPERS

GARLIC SHRIMP (3) \$4.75

SAUTÉED MUSHROOMS & ONIONS \$3.25

CAJUN SEASONING & BLEU CHEESE CRUMBLES \$2.75

TEXAS STYLE RUBY RUB \$1.25
(BROWN SUGAR & RED CHILI FLAKES)



PUB PLATES

CHICKEN FRIED POUTINE \$16

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

CORNED BEEF 'N' CABBAGE \$18

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

LEMON PEPPER SHRIMP & VEGGIES \$17

Shrimp, kale, broccolini, carrots, and garlic aioli on rice, and seasoned with lemon pepper.

BACON MAC & CHEESE \$16

Penne pasta, bacon, and house-made cheddar blend sauce.

THAI CURRY NOODLES \$15

Noodles and broccoli tossed in a house-made sweet and spicy coconut curry sauce. Substitute rice for a gluten free option.

WARM KALE & BEETS \$14

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

VEGGIE BOWL \$16

Kale, beets, carrots, garlic, mushrooms, broccolini, on rice topped with roasted red pepper hummus & balsamic reduction.

ADD PROTEIN

CHICKEN \$5.00

STEAK \$8.00

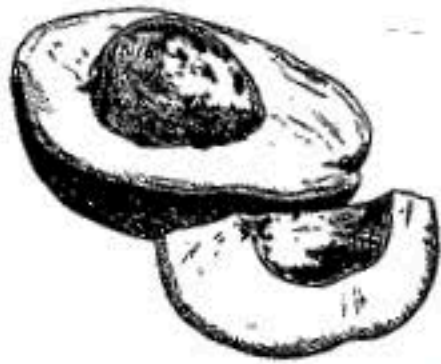
SHRIMP (5) \$7.00

BLACKENED AHI \$7.00

BLACKENED SALMON \$10.00

HAND-PATTIED BURGERS

Topped with shredded lettuce, onion, tomato and 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 or bean patty.

HAMBURGER OR CHEESEBURGER \$14

PICO AVOCADO \$15

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

COWBOY CLASSIC \$15

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

THE WILSON \$15.75

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

GOUDA JALAPENO \$15

House-pickled jalapenos, gouda, and jalapeno aioli.

BLACK BLEU AND PEPPADEW \$15.75

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

STEAKHOUSE MUSHROOM SWISS \$15

Steakhouse style with mushrooms and Swiss cheese.

THE EROCK \$15

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

SHIITAKE BURGER \$16.25

Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.

SIDES

All sides are gluten free except for french fries, which can be gluten free by request.



Sweet Potato Chips

Fresh Fruit Cup

Basmati Rice

Broccoli & Cheese

Hand-Cut French Fries

Butter Braised Broccolini

Truffle Mashed Potatoes

Baked Potato

Baked Yam with Honey Butter

Baked potatoes & yams available after 5pm.
Add cheese and bacon to baked or mashed \$2.

SIGNATURE SANDWICHES

Served with hand-cut fries or sweet potato chips.
All other side substitutions are an additional \$1.25.

BRISKET DIP \$16.75

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

BUFFALO CHICKEN SANDWICH \$15

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

GRILLED CHICKEN BACON SWISS \$15

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 \$16

Sauerkraut, Swiss, and 1000 Island dressing 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.

SALAD & SOUP

BLACK BEAN BISON CHILI

CUP \$5.50 BOWL \$7.50
House-made chili served with shredded cheddar & sour cream.

SOUP OF THE MOMENT

CUP \$5 BOWL \$6.50
Ask your server about our house-made soup.

HOUSE SALAD \$5.75

Spring mix, cherry tomatoes, and carrots. Choice of dressing.

SHERRY BERRY \$12.75

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

KALE CAESAR SALAD \$12

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

COBB SALAD \$12.75

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

BEET SALAD \$12

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



ADD PROTEIN

CHICKEN \$5.00

STEAK \$8.00

SHRIMP (5) \$7.00

BLACKENED AHI \$7.00

BLACKENED SALMON \$10.00

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

ALL ITEMS ARE PREPARED IN ONE KITCHEN. VEGAN, VEGETARIAN, AND GLUTEN FREE ITEMS ARE SUBJECT TO POSSIBLE CROSS-CONTAMINATION.
PARTIES OF 8 OR MORE ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY.