

## 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 \$15

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 \$13

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 \$12

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

### PARMESAN TRUFFLE POMME FRITES \$12

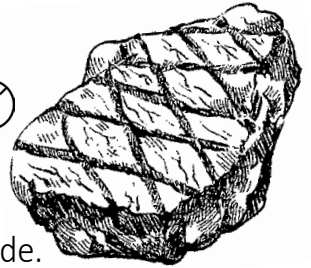
House-cut fries tossed in truffle oil and parmesan cheese.

### VEGGIE HUMMUS PLATE \$12

Roasted red pepper hummus with carrots, broccoli & cucumbers.

### GRILLED SHRIMP SKEWERS \$18

Served with fried shallots and baja sauce.



## STEAKS & ENTRÉES

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

### PETITE FILET \$30

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

### MORROCCAN SPICED LAMB CHOPS \$34

With bordeaux cherry chutney. Choice of side.

### GARLIC BUTTER SIRLOIN \$30

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

### RIBEYE \$45

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

### BONE-IN PORK CHOP \$30

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 \$16

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 \$6.00

STEAK \$9.00

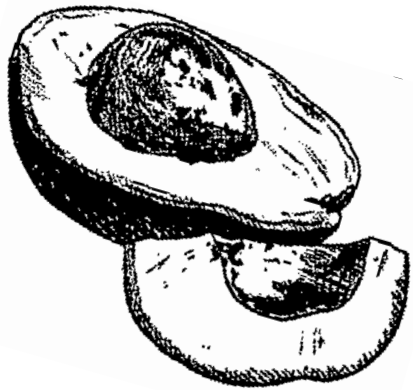
SHRIMP (5) \$10.00

BLACKENED AHI \$10.00

BLACKENED SALMON \$12.00

# 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.**



**SUBSTITUTE ANY BURGER FOR A BISON BURGER \$3.00**

**NOT INTO RED MEAT?**  
Substitute a chicken breast or bean patty.

**GLUTEN FREE?**  
Substitute a lettuce bun and gluten free fries.

**HAMBURGER \$13**

**CHEESEBURGER \$14**

**GOUDA JALAPENO \$16**

House-pickled jalapenos, gouda, and jalapeno aioli.

**COWBOY CLASSIC \$15**

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

**THE WILSON \$16.50**

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

**PICO AVOCADO \$17**

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

**BLACK BLEU AND PEPPADEW \$16**

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

**STEAKHOUSE MUSHROOM SWISS \$16**

Steakhouse style with mushrooms and Swiss cheese.

**THE EROCK \$16**

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

**SHIITAKE BURGER \$18**

Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.

**RIDGE RIDER TATANKA WARRIOR \$19**

Buffalo burger with candied bacon, jalapenos, and cheddar cheese.

**LAMB BURGER \$18**

Served with feta cheese and rosemary 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 \$17**

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

**BUFFALO CHICKEN SANDWICH \$16**

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 \$15**

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

**CORNED 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 \$6.50** 

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

**SHERRY BERRY \$15** 

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

**KALE CAESAR SALAD \$13**

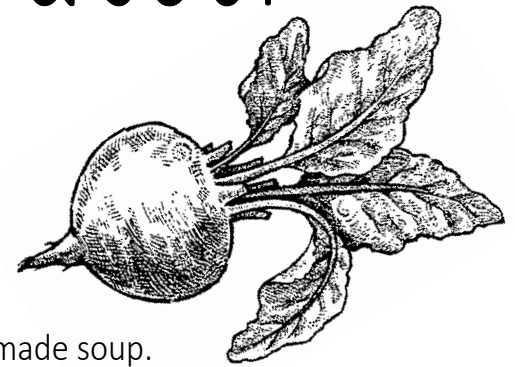
Kale topped with radishes, parmesan cheese, and caesar dressing.

**COBB SALAD \$14** 

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

**BEET SALAD \$14** 

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



### ADD PROTEIN

CHICKEN \$6.00

STEAK \$9.00

SHRIMP (5) \$10.00

BLACKENED AHI \$10.00

BLACKENED SALMON \$12.00

**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.**