



SPRING 2024
DINNER MENU

Served at 5PM



Appetizers

Onion Rings

Beer battered, jalapeno ranch 13

Calamari

Rings and tentacles, shishito peppers,
umami aioli 17

Ahi Poke Bites

Marinated Ahi tuna, creamy wasabi,
island jalapeno salsa, crispy wonton shell
18

Shrimp Cocktail

5 Black Tiger Shrimp, cocktail sauce 17

Chicken Wings

All natural hardwood smoked chicken
wings, Pick one sauce bar-b-que, classic
Buffalo, garlic parmesan, umami 18

Mac and Cheese Bites

Smoked gouda, macaroni, chipotle
ranch 15

Soup and Salads

Ranch, Bleu Cheese, Asian Ginger Vinaigrette , Balsamic Vinaigrette, Oil & Vinegar

Caesar Salad

Romaine lettuce, garlic cheese croutons,
Parmesan Reggiano, Caesar dressing

Sm-10 Lg- 14

Lg with pesto chicken- 19

Lg with Black Tiger Shrimp- 21

House Salad

Harvest lettuce mix, red onions,
cherry tomatoes, shredded carrots, garlic cheese
croutons, choice of dressing

Sm- 9 Lg- 13

Lg with chicken- 18

Lg with Black Tiger Shrimp- 20

Asian Ahi Salad

Lightly seared Ahi tuna, mixed greens, Asian
ginger vinaigrette, toasted almonds slices,
crunchy rice noodles, grape tomatoes, avocado

24

Soup

Available Friday & Saturday

Cup - 6 Bowl- 9

Clam Chowder served on Friday's

Ask your server about today's dessert special

A 20% gratuity will be added to all parties of 8 or more

Checks can be split up to 3 times per party. Please pay specified amount and not item by item

Our kitchen will work with gluten intolerances to the best of our abilities but because we handle many other wheat products, we cannot and do not guarantee that any menu item is completely gluten free.



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Entrees

*Entrees (except pasta) are served with veggie d' jour and your choice of baked potato, red skin mashed potatoes, or long grain wild rice. *Bread and Butter served upon request **

Lemon Herb Chicken

8 oz all natural sous vide chicken breast, pesto, artichoke hearts, sun-dried tomatoes, lemon cream sauce 28

Shrimp Pasta

Black tiger shrimp, marinated tomato, basil, garlic, rosé cream sauce, crostini, Parmesan Reggiano, cavitapi pasta 30

Also available with grilled chicken substitution 28

Market Fish Special

Ask your server for today's special

Steak & Prawns

STOCK YARDS

8 oz top sirloin, bleu cheese butter, 4 grilled Black Tiger Shrimp 45

Grilled Rib-Eye

STOCK YARDS

12 oz boneless rib-eye, demi glacé 48

Prime Rib

12 oz Prime grade, slow cooked, house made au jus 42

Available Friday and Saturday

Accompaniments

❖ Bleu cheese crumbles 5

❖ 4 Black Tiger shrimp 7

❖ Wild sautéed mushroom blend 7

Specialty Burgers & More

All burgers cooked to medium and include green leaf lettuce, tomato, onion and mayonnaise on the side. Cheese options include American, Swiss, cheddar, pepper jack, bleu-jack

Bourbon Bacon Bleu Burger

1/2 lb. Wagyu patty, bourbon bacon jam, bleu-jack cheese, garlic aioli, brioche bun 24

Big Meadow Burger

1/2 lb. Wagyu patty, cherrywood smoked bacon, B&B pickle, onion marmalade, Swiss cheese, garlic aioli, brioche bun 24

Mt. Tehama Burger

1/2 lb. Wagyu patty, Sweet Baby Ray's bar-b-que sauce, pepper jack cheese, jalapenos, crispy fried onions, brioche bun 24

Fish and Chips

3 pieces of white ale battered Alaskan Cod, fresh slaw, fries, tartar sauce 25

All burger and sandwich items served with French fries or potato salad.

Upgrade to onion rings for \$3, or side Salad for \$4

Add cherrywood smoked bacon for \$3 -Add cheese for \$1 -Gluten free bun for \$2