

RESTAURANT

APPETIZERS

- FRIED CHEESE RAVIOLI 9.79
RICOTTA AND PARMESAN CHEESE FILLED, MARINARA
- WISCONSIN CHEESE CURDS 9.29
REGULAR OR SPICY, SERVED WITH RANCH DRESSING
- ROCKY MOUNTAIN OYSTERS* 16.79
BEEF BULL FRIES, RANCH DRESSING, COCKTAIL SAUCE
- BBQ PORK BELLY BURNT ENDS 11.79
HONEY APPLE BBQ SAUCE, COLESLAW

ROASTED BRUSSEL SPROUTS 11.79
CHAMPAGNE VINAIGRETTE, BACON, PARMESAN

PICKLE FRIES 9.29
CORNMEAL BREADED, HOUSE RANCH DRESSING

COCONUT SHRIMP 11.29
COLESLAW, PINEAPPLE SWEET CHILI SAUCE

JUMBO SHRIMP COCKTAIL* 12.29
COCKTAIL SAUCE, CHARRED LEMON

SPICY FIRECRACKER SHRIMP* 14.49
JUMBO SHRIMP, FIRECRACKER SAUCE, PARMESAN, GREEN ONION

ANGUS BEEF SLIDERS 11.29
2 SLIDERS, ONION JAM, BACON, CHEDDAR, LETTUCE, TOMATO

SPINACH ARTICHOKE DIP 8.89
CREAMY CHEESE SAUCE, ROASTED TOMATO, GRILLED PITA BREAD

BREADED CHICKEN STRIPS 9.19
FRENCH FRIES, RANCH DRESSING

APPETIZER PLATTER 14.29

4 FRIED RAVIOLIS, 2 CHICKEN STRIPS,
2 COCONUT SHRIMP, 2 SHRIMP COCKTAIL,
FRENCH FRIES, COLESLAW

SOUPS & SALADS

SOUP OF THE DAY

Ask Your Server
Cup 3.49
Bowl 5.39

FRENCH ONION SOUP

6.87
GARLIC CROUTON, SWISS CHEESE,
DRY SHERRY

CHEF'S SALAD 14.49

MIXED GREENS, HAM, TURKEY,
BOILED EGG, CUCUMBER,

CARROT, GRAPE TOMATO,
CHEDDAR-JACK CHEESE,
DRESSING

ADD ANY PROTEIN TO YOUR SALAD:

GRILLED CHICKEN 4
GRILLED SHRIMP 7
GRILLED SALMON 14
FLAT IRON STEAK 18

GRILLED ROMAINE 9.79

PARMESAN, BACON,
GRAPE TOMATO,
BALSAMIC GLAZE, CAESAR
DRESSING, GARLIC BREAD

CAESAR SALAD 8.29

ROMAINE, GARLIC CROUTONS,
PARMESAN CHEESE, CAESAR
DRESSING

BURGERS & SANDWICHES

Includes choice of one side

BUILD YOUR OWN BURGER 11.79

1/3 LB. ANGUS BEEF PATTY, TOASTED
BRIOCHE BUN

TOPPINGS

AMERICAN, CHEDDAR, SWISS,
PEPPERJACK, GORGONZOLA 1
BACON, HAM, TURKEY 2.50
JALAPENO, MUSHROOM .50
GUACAMOLE 1

THE PATTY MELT 14.29

ANGUS BEEF PATTY, GRILLED ONIONS, SWISS CHEESE, RYE BREAD

THE HANGOVER 17.79

PEPPERJACK CHEESE, CARAMELIZED ONIONS, BACON, FRIED
EGG

BLT CLUB WRAP 15.29

BACON, LETTUCE, TOMATO, HAM, TURKEY, CHEDDAR,
SWISS, MAYO, FLOUR TORTILLA

THE REUBEN SANDWICH 15.29

CHOPPED CORNED BEEF, SAUERKRAUT, 1000, ISLAND

PRIME RIB

Friday & Saturday

*Prime rib roast rubbed generously with our house recipe
seasoning and slow roasted for hours*

16 oz. CATTLEMAN'S CUT 35.79

12 oz. COWBOY CUT 29.29

*Served with our house made au jus,
horseradish cream, choice of one side*

STEAKS

USDA ANGUS TOP CHOICE BEEF

RIBEYE 12 oz. 29.79

FILET MIGNON 8 oz. 45.29

FLAT IRON 8 oz. 26.49

SKIRT STEAK 10 oz. 23.59

STEAK ADDITONS

GRILLED SHRIMP 7

8 oz. LOBSTER TAIL 47

8 oz. KING CRAB LEGS 52

GORGONZOLA CHEESE 2

MUSHROOM & ONION 2

STEAK BUTTER 1

ENTREES

*All entrees, unless specified, come with choice of
one side, and seasonal vegetable*

CHICKEN FRIED STEAK 19.79

RED MASHED POTATOES, HOUSE-MADE COUNTRY GRAVY

GRILLED PORK CHOP 24.49

10 oz. WHITE MARBLE FARMS PORK, CARAMELIZED ONION
SAUCE, BALSAMIC REDUCTION

PRIME HOT BEEF 21.79

WARM THIN SLICED PRIME RIB, TOASTED BRIOCHE BREAD,
RED MASHED POTATOES, ROAST BEEF GRAVY

LEMON PEPPER SALMON 23.79

WILTED SPINACH, LEMON DILL SAUCE

ALASKAN BEER BATTERED COD 22.79

3 PC. FRIED FISH, COLESLAW, TARTAR SAUCE, FRENCH FRIES
2PC. 18.79

CEDAR PLANK HALIBUT 29.79

GRILLED 8 oz. HALIBUT, ROASTED RED PEPPER CREAM,
BALSAMIC REDUCTION, CHARRED LEMON

LAGER-POACHED CHICKEN 19.29

MARINATED CHICKEN BREAST, RED BEANS AND RICE WITH
ANDOUILLE SAUSAGE, MUSHROOM CREAM

TRES SKIRT STEAK TACOS 21.79

GRILLED BEEF SKIRT STEAK, FRESH CHILIES, ONION, LIME,
CILANTRO, CHEDDAR JACK CHEESE, CHIPOTLE MAYO,

PASTAS

All pastas come with garlic bread

PENNE ALFREDO 13.49

HOUSE-MADE ALFREDO SAUCE, TOMATO, MUSHROOM,
PARMESAN CHEESE

SPAGHETTI AND MEATBALLS 12.59

SPAGHETTI NOODLES, HOUSE MADE MARINARA SAUCE,
PARMESAN, MEATBALLS

LEMON BUTTERED NOODLES 7.29

A LIGHT SAUCE TOSSED WITH SPAGHETTI NOODLES

BLACKENED CAJUN PASTA

Chicken \$21 / Shrimp \$24

PENNE PASTA, BELL PEPPER, ONION, BLACKENED CHICK-
EN OR SHRIMP, ANDOUILLE SAUSAGE, CAJUN CREAM

SIDE DISHES

BAKED POTATO

FRENCH FRIES

ONION RINGS

BRUSSEL SPROUTS

RED MASHED POTATO

SEASONAL VEGETABLE

BEANS & RICE

FRUIT CUP

COLESLAW

FRIED ZUCCHINI

CUP OF SOUP

DINNER SALAD

* These items are served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform the server if anyone in your party has food allergies.



Wine

WHITES

	Glass/Bottle
Chardonnay	
<i>Canyon Roa, California</i>	4.25/16
<i>Kendall-Jackson, California</i>	9.75/32
<i>Butter Chardonnay, Californiad</i>	8.25/27
Sauvignon Blanc	
<i>Matua, New Zealand</i>	7.75/25
Pinot Grigio	
<i>Dazante, Italy</i>	7.75/24
Reisling	
<i>Chateau Ste. Michelle, Washington</i>	7.50/24
White Zinfandel	
<i>Beringer, California</i>	4.25/16
Moscato	
<i>Jacobs Creek, Australia</i>	5.5/17

REDS

Cabernet Sauvignon	
<i>Kendall-Jackson, California</i>	9.75/32
<i>Canyon Road, California</i>	4.25/16
Merlot	
<i>Dark Horse, California</i>	6.25/19
<i>The Velvet Devil, Washington</i>	9.75/30
Pinot Noir	
<i>Mark West, California</i>	5.25/17
<i>HobNob, Washington</i>	9.75/30
Red Blends	
<i>14 Hands, Washington</i>	6.25/19
<i>Liberty Creek, California</i>	4.25/ --
<i>Tenacious Red, , California</i>	7.75/ 24

Cocktails

Smoky Old Fashioned 11

Smoked bourbon, simple syrup, angostura bitters and an orange peel

Washington Appletini 11

Crown Apple whisky, Sour Apple Pucker, Cranberry Juice

Moscow Mule 9.25

Smirnoff vodka, ginger beer and fresh lime over ice served in a copper mug

Bloody Mary 8.75

Smirnoff vodka and our zippy Bloody Mary mix

Classic Appletini 10.50

Absolut Citron vodka, Sour Apple Pucker, Grand Marnier orange liqueur and sour mix

Holiday Inn Iced Tea 10.50

Vodka, gin, white rum, tequila, orange liqueur, sour mix, cranberry juice and Sprite

Maker's Manhattan 11

Maker's Mark bourbon, M&R sweet vermouth, bitters and a cherry

MOCKTAILS

Virgin Mary 10.50

Zesty bloody mary mix, celery, and pickled asparagus

Sundowner 11

White grape juice, sparkling water, mint

Shirley Temple 10.50

Sprite, ginger ale, grenadine, cherry

Roy Rogers 10.50

Sprite, ginger ale, grenadine, cherry

Beer

DOMESTIC		CRAFTS		IMPORTS		DRAFT		Glass / Pitcher
Coors	4.25	Wilson IPA	5.00	Heineken	5.00	Voodoo Ranger		5.25 / 16.25
Coors Light	4.25	Sierra Nevada	5.00	Guinness	5.00	Speedgoat		5.25 / 16.25
Miller Lite	4.25	Mike's Hard	4.75	Modelo	5.25	Saddle Bronc		5.25 / 16.25
Budweiser	4.25	Angry Orchard	4.75	Corona Extra	5.25	Kona Big Wave		5.25 / 16.25
Bud Light	4.25	White Claw	4.75			Blue Moon		5.25 / 16.25
Michelob Ultra	4.75					Pakos IPA		5.25 / 16.25
Chelada BL	4.75					Bud Light		4.50 / 12.75
Coors Edge	4.25					Coors Light		4.50 / 12.50
Non-alcoholic								

Shots

APPLE PIE

*Fireball cinnamon whiskey
apple cider
Dash lemon juice*

B - 5 2

*Kahlua coffee liqueur
Bailey's Irish cream liqueur
Grand Marnier liqueur*

BAZOOKA JOE

*blue curacao liqueur
banana liqueur
Irish cream*

THE BILL CLINTON

*amaretto liqueur
Irish cream
whipped cream*

BUTTERBALL

*butterscotch schnapps
Irish cream*

CHOCOLATE CAKE

*vanilla vodka
hazelnut liqueur
sugar-coated lemon wedge*

FOUR HORSEMEN

*Jack Daniel Bourbon
Jim Beam Bourbon Whiskey
Johnny Walker Red Scotch
Irish Whiskey*

IRISH FROG

*melon liqueur
Irish cream liqueur
Splash of grenadine*

JELLY BEAN

*blue curacao
pineapple juice
blackberry or cherry brandy*

JOLLY RANCHER

*vodka
watermelon pucker or blue
curacao*

LEMON DROP

*vodka
lemon juice
splash simple syrup*

LIME DROP

*vodka
lime juice
orange liqueur
splash simple syrup*

MELON BALL

*vodka
melon liqueur
pineapple or orange juice*

PINEAPPLE UPSIDE DOWN CAKE

*grenadine
vanilla vodka
pineapple juice*

RED HEAD TRAMP

*jagermeister
peach schnapps
cranberry juice*

RED SNAPPER

*Crown Royal
amaretto liqueur
cranberry juice*

JELLY DONUT

*sambuca
Irish cream liqueur*