

# SANDWICHES

*choose: beer battered fries, sweet potato fries, slaw or chips | side house [+4] or side caesar [+4]*

*substitute: gluten free bun [+1]*

## BACKYARD BURGER\*

*our hand-packed angus grind with lettuce & red onion on a toasted brioche bun - [17]*

*substitute: chicken breast [16] beyond [19] bison [19]*

*choice of cheese: cheddar | swiss | provolone | american*

*add: neuske's thick-cut applewood smoked bacon [+3] | stout caramelized onions [+2] | fried egg [+2]*

*avocado [+2] | sauteed mushrooms [+2]*

## PULLED PORK SANDWICH

*house smoked pork, bacon, coleslaw, bread and butter pickles, bourbon bbq sauce served on a brioche bun - [15]*

## SMOKED CHICKEN SALAD

*house smoked chicken, grapes, celery, red onion, candied pecans, anjou pears; lightly dressed in mayo and served on a toasted hoagie with sliced tomato & lettuce - [17]*

## KNUCKLE SANDWICH

*shaved prime rib, smoked ham, provolone cheese, lettuce, caramelized onions, sweet & spicy peppers, bacon, on a hoagie - [18]*

## PESTO CHICKEN

*grilled chicken breast, pesto, roasted & marinated roma tomatoes & swiss cheese on toasted hoagie - [17]*

## THE CLUCKER

*deep fried chicken breast, hot rub, bread and butter pickles, house slaw, neuske's smokehouse bacon, & alabama white sauce served on buttery texas toast - [22]*

## MTN PRIME SANDWICH

*ribeye shaved in house; with caramelized onions, provolone & horseradish cream - [21]*

## CRAB CAKE BLT

*maryland style crab cake, lettuce, tomato & neuske's smokehouse bacon with roasted red pepper aioli on a brioche bun - [17]*

# ENTREES

## LEMON CAPER SALMON\*

*6 oz. atlantic salmon char-grilled to order, served over parmesan risotto and topped with house lemon-caper cream sauce & grilled asparagus - [27]*

## VEGAN STIR FRY **GF**

*cremini mushrooms, red bell pepper, cipolini onions, brussel sprouts tossed with rice noodles in an asian-inspired sweet & spicy sauce, adorned with house-smoked tofu and grilled bok choy - [17]*

*substitute for tofu: chicken breast [+7] 6 oz. sirloin\* [+12] 4 grilled shrimp [+9] 6 oz. salmon\* [+13]*

## BISON MEATLOAF

*half-pound, bacon wrapped and cooked with our signature bourbon bbq sauce, served with garlic mashed potatoes & grilled asparagus - [25]*

## PARMESAN ALFREDO

*linguini tossed in house made parmesan alfredo with roasted red tomatoes & green onion - [15]*

*add: chicken breast [+7] 6 oz. sirloin\* [+12] 4 grilled shrimp [+9] 6 oz. salmon\* [+13] tofu [6]*

- checks can be split a maximum of 2 ways per table -

- groups of 7 or more may be assessed an automatic gratuity of 20% -

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## APPETIZERS

---

### GRILLED BRIE

grilled triple cream french brie topped with a seasonal chutney, served with anjou pears & crostinis - [22]

### BACON WRAPPED SHRIMP

six bacon wrapped shrimp, seared and finished with a sweet and tangy asian glaze - [19]

### SPINACH AND ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese & parmesan, topped with feta cheese, served in a sourdough bread boule bowl with fresh raw veggies - [17]

### SMOKED CHICKEN DRUMMIES GF

french cut colorado chicken served with fresh veggies

choice of two sauces: ranch or bleu cheese, & bourbon bbq, buffalo, thai, or alabama white - [21]

### BRUSSEL SPROUTS GF+

fried and tossed in homemade bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries, & slab bacon with an alabama white sauce drizzle - [16]

## SOUP AND SALAD

---

add: chicken breast [+7] 6 oz. sirloin\* [+13] 4 grilled shrimp [+9] 6 oz. salmon\* [+13] petite filet mignon\* [+26]

dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | green goddess | caesar

### CAESAR

romaine, house caesar dressing, parmesan, balsamic reduction & croutons - [side - 7 | full - 13]

### HOUSE

mixed greens, cucumbers, red onions, heirloom tomatoes, red bell pepper & croutons - [side - 6 | full - 12]

### HALF-HEARTED WEDGE GF+

heart of romaine, housemade bleu cheese dressing, slab bacon, heirloom tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans & balsamic reduction drizzle - [16]

### STEAKHOUSE\* GF

6 oz. sirloin, cipollini onions, heirloom tomatoes, dried cherries & feta cheese served over a bed of mixed greens tossed in balsamic vinaigrette - [25]

### ROASTED BEET AND CARROT GF+

baby arugula, gold & red beets, tri-color carrots, shaved radish & sunflower seeds; served with house made green goddess dressing - [16]

ELK STEW - [cup - 8 | bowl - 14 | sourdough boule bowl - 17]

CLAM CHOWDER - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

## LUNCH STEAKS

---

**RARE** cool red center | **MEDIUM RARE** warm red center | **MEDIUM** warm pink center | **MEDIUM WELL** slight pink center | **WELL** no pink, cooked throughout

served with one side: mashed potatoes & mushroom gravy | loaded baked potato | grilled asparagus | beer battered french fries | sweet potato fries | tri-color carrots

**FILET MIGNON\***

7 oz. - [35]

**SIRLOIN\***

8 oz. - [24]

**NY STRIP\***

14 oz. - [42]

**BONELESS RIBEYE\***

16 oz. [50]