

DINNER MENU

served 4 to restaurant close

ask your server about our gluten free, vegetarian, and vegan options!

STARTERS

House Bread 7	Spinach & Artichoke Dip 16
herbed rosemary romano focaccia, whipped butter (veg)	garlic, mozzarella, basil, toasted pita bread (veg)
Cool Ranch Elote Dip 10	Jumbo Chicken Wings 16
roasted corn, black bean, queso fresco, tortilla chips (veg)	Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic
Brussels 12	Blackened Octopus 16
dijonaise, bacon, funyun powder, romano	roasted tomato & artichoke antipasto, candied sesame, herb oil
Spicy Popcorn Shrimp 14	Crab Cake 16
fry breading, siracha aioli, scallions	roasted pepper & tomato salsa, lemon saffron aioli, pickled mustard seeds
Fried Pork Belly 14	Baked Brie Crostini 13
anise, ginger, lemongrass, garlic, pickled carrot, edamame, tamari, gochujang, fried wonton	smoked salmon, cheese stuffed peppadews, brandy candied cherries, cabernet syrup, petite greens, macerated strawberry
Poutine 14	
herbed gravy, beehive cheddar cheese curds	

SOUPS & SALADS

New England Clam Chowder 7/13	Tomato Bisque 7/13
chopped clams, smoked bacon, red potatoes, oyster crackers	crema, basil
Strawberry & Beet 10	Caesar 12
house ricotta, beet gel, candied walnuts, herb oil (veg)	romaine, boiled egg, romano, croutons, caesar dressing
Pear & Burrata 12	Power Salad 12
arugula, honey vinaigrette, poached pears, pepita granola (veg)	spinach, arugula, baby kale, quinoa, sunflower seeds, strawberry, pomegranate vinaigrette

add to any salad:

all natural chicken [8] tofu [8] salmon [10]

BEVERAGES

Soft Drinks 3	Hot Chocolate 5
coke products	Milk 3.5
Juice 3.5	Coffee & Tea 3.5
apple, cranberry, pineapple	Double Espresso 4
Fresh Squeezed Juice 7	Cappuccino 4.5
orange, grapefruit	
Sparkling Mineral Water 7.5	
house bottled	

v—vegan
veg—vegetarian

some items can be made
vegetarian or vegan.

Executive Chef Lee Robinson

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server with any possible allergies or dietary restrictions.

Parties of 8 or more are subject to a 20% gratuity

No outside food or beverage

Be sure to visit the trading post to buy your favorite bottle of our house made spirits!

Ragtown Whiskey	49.99	Butler Vodka	24.99
Devil's Gate Bourbon	39.99	Green Ditch Gin	34.99

While they can be purchased on property at any time, they cannot be consumed on property.

DINNER MENU

served 4 to restaurant close

ask your server about our gluten free, vegetarian, and vegan options!

ENTREES

Red Bird Airline Chicken 30	Prime Niman Flat Iron 44	Sesame Salmon 34
paprika lime cream <i>pairs well with Ragtown American Whiskey</i>	whiskey peppercorn sauce <i>pairs well with Devils Gate Bourbon</i>	hoisin, carrot, edamame salad <i>pairs well with Ragtown American Whiskey</i>
Pistachio Halibut 38		Juniper Berry Venison Loin 46
lobster sherry cream <i>pairs well with Butler Vodka</i>		blackberry demi <i>pairs well with Green Ditch Gin</i>

Choose 2 Sides

Baked Potato	Sauteed Veggies	Charred Asparagus	Truffle Fries +4
Mashed Potato	Balsamic Brussels	Pear & Burrata +1	Mac & Cheese +8

COMPOSED ENTREES

Pesto Pasta 25	Exotic Burger 26
basil & kale pesto, ziti tagliani, sun dried tomato, crumbled goat cheese, herbed panko	elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries
Cajun Penne 25	Short Rib Grilled Cheese 18
cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano (add all-natural chicken +8)	smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries
Ratatouille Spaghetti Squash 27	Black Bean Burger 18
zucchini, tomato, eggplant, garlic, marinara, red pepper, spaghetti squash, shaved parm & romano, garlic cheese bread (veg)	grilled black bean patty, mushroom, red pepper (v) hummus, red onion, lettuce, tomato, pretzel roll, fries
	Bourbon Braised Pork Shank 38
	herbed polenta, goat cheese mousse, apple-cranberry salsa

DESSERTS

Mixed Berry Crumble 10
oat topping, vanilla ice cream
Lemon Velvet Cake 10
lemon buttercream, mango sorbet
Coconut Flan 8
lemon meringue, cherry syrup
Double Chocolate Brownie 10
raspberry coulis, strawberries, chocolate whipped cream
Gluten Free Brownie 6
Sweet Streets GF brownie, chocolate ice cream, whipped cream
Ice Cream 6
three scoops of vanilla, chocolate, or salted caramel
Sorbet 6
three scoops of raspberry or mango sorbet

MORE SIDES

Yam Crème Brulee 8
yam custard, popcorn powder (veg)
Twice Baked Potato 8
bacon, truffle oil
Buttered Cornbread 8
corn meal, brown butter (veg)
Fries
crispy salted (veg) 7
loaded (bacon, cheese, jalapeno) 9
truffled romano (veg) 12
Mac n' Cheese 12
butler vodka cheese sauce, cavatappi, bread crumbs (veg)