

# LUNCH

## APPETIZERS

House Bread rosemary, parmesan, focaccia, whipped butter, balsamic, olive oil	7
Cool Ranch Elote Dip roasted corn, black bean, queso fresco, tortilla chips	10
Fried Brussels agrodolce, toasted almonds, fried garlic	13
Baby Back Ribs yokosuka togarashi sauce, asian pickled cucumbers	14
Spinach & Artichoke Dip garlic, mozzarella, basil, toasted pita bread	16
Jumbo Chicken Wings your choice of ragtown whiskey bbq or buffalo sauce, carrots and celery, blue cheese dressing, fried garlic	16
Fried Calamari tempura breading, lemon cayenne aioli, lemon wedge	16
Charcuterie & Cheese Board 3 meats & cheeses, jam, candied walnuts, local honey cornichons, crostini	26
Settlers Nachos queso, short rib, jalapeno, pico, sour cream	13

## SALADS AND SOUP

chicken +8 shrimp +11 salmon +10 tofu +8

Iceberg Wedge smoked bacon, cherry tomatoes, blue cheese dressing, candied walnuts	13
Caesar romaine, boiled egg, romano, croutons, classic caesar dressing	12
Pear & Burrata arugula, honey vinaigrette, poached pears, pepita granola	14
Simple Greens mista greens, citrus vinaigrette, cherry tomato, cucumber	10
Soup Du Jour	7/13

## DRINKS

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

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

large party checks may not be split more than 4 ways

## HANDHELDS

Blackened Chicken BLT	18
seared all-natural chicken, bacon, lettuce, tomato, swiss, mayo, sourdough bread, fries	
Shrimp Po Boy	18
shrimp, lettuce, tomato, red onion, hoagie roll, fries	
French Dip	18
thin sliced ny strip, pepperjack, pepperoncini, horseradish crème, hoagie roll, fries	
Exotic Burger	26
elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli, lettuce, tomato, pickled cucumbers, onion ring, brioche bun, fries	
Short Rib Grilled Cheese	18
smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	
Settlers Burger	18
american beef patty, white cheddar, lettuce, tomato, roasted garlic aioli, pickles and fries	

## DESSERTS

Orange Ginger Carrot Cake	9
sweet spice cake with cream cheese frosting, candied walnuts	
Tiramisu	10
lady fingers soaked in coffee and rum, mascarpone cream, cocoa powder	
Chocolate Lava Cake	10
bourbon caramel sauce	
Cookie Sundae	8
fresh baked chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream	

## ENTREES

Mushroom Risotto Lunch Size	18
aroborio rice sauteed with mushrooms, truffle oil, herbs and a touch of parmessan	
Spaghetti al Pomodoro Lunch Size	20
whipped burrata cheese, fresh basil	
Tacos	15
cabbage, cilantro, pico de gallo, chipotle lime, crema	
choice of protein: blackened chicken or catch of the day + 3	
Fish and Chips	16
cod, settlers fries, tartar sauce	

## PIZZAS

Spicy Capicola Pizza	16
spicy salami, honey, mozzarella & provolone, chives, red sauce	
Pepperoni Pizza	16
mozzarella, provolone, red sauce	
Classic Margherita Pizza	16
fresh mozzarella, tomatoes, basil	
BBQ Chicken Pizza	16
ragtown whiskey BBQ sauce, chicken, jalapeno, onion, bacon, mozzarella, provolone	

## SIDES

Truffled Pomme Frites	12
romano cheese, chives, dijonnaise	
Mac & Cheese	12
cheese sauce, cavatappi pasta, bread crumbs	
Grilled Asparagus	7
lemon vinaigrette	

DON'T FORGET TO VISIT THE TRADING POST ON YOUR WAY OUT

Devils Gate Bourbon	39.99	Butler Vodka	24.99
Ragtown American Whiskey	49.99	First Harvest Tangelo Vodka	19.99
		Green Ditch Gin	34.99

EXECUTIVE CHEF ROEL MENDOZA