

# LUNCH

Tuesday-Friday

## APPETIZERS

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

## SALADS AND SOUP

chicken +8 shrimp +11 salmon +12 tofu +8

Roasted Beet	13
arugula, goat cheese, roasted spicy pecans, balsamic vinaigrette	
Caesar	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata	14
arugula, honey vinaigrette, poached pears, pepita granola	
Simple Greens	10
mista greens, basil vinaigrette, cherry tomato, cucumber	
Soup Du Jour	7/13

## DRINKS

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

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

no outside food or beverage

large party checks may not be split more than 4 ways

EXECUTIVE CHEF ROEL MENDOZA

## HANDHELDS

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

## DESSERTS

Orange Ginger Carrot Cake sweet spice cake with cream cheese frosting, candied walnuts	9
Apple Croissant Bread Pudding whiskey caramel sauce, vanilla ice cream	10
Chocolate Lava Cake bourbon caramel sauce	10
Cookie Sundae fresh baked chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream	8

## ENTREES

Mushroom Risotto arborio rice sauteed with mushrooms, truffle oil, herbs, parmesan	18
Spaghetti al Pomodoro whipped burrata cheese, fresh basil, sub GF pasta \$4	20
Tacos cabbage, cilantro, pico de gallo, chipotle lime, crema choice of protein: blackened chicken or catch of the day + 3	15
Fish and Chips cod, fries, tartar sauce	16
Cajun Shrimp & Sausage Penne fennel roasted, tomato confit, peas, spinach, brandy garlic cream sauce, sub GF pasta \$4	24

## PIZZAS

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

## SIDES

Truffled Pomme Frites romano cheese, rosemary	12
Mac & Cheese five cheese blend, cavatappi pasta, bread crumbs	12
Grilled Broccolini five cheese blend, bread crumbs	12

## 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

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