

## FRESH HOME GROUND HAMBURGERS

### Gu et ign ure Bur ge

a full pound of ground beef, topped with apple wood smoked bacon, melted havarti and sautéed mushrooms \$10 ¾

### The Bacon

chopped apple wood smoked bacon mixed in the home ground beef patty. topped with cheddar cheese \$8 ¾

### The Garlic Bur ge

garlic cloves and gorgonzola \$8 ¾

### The Onion Bur ge \$7 ¼

add cheese, sautéed mushrooms, sautéed onions or applewood smoked bacon to your burger for an additional charge

### The Jalapeno, Cheese and Bacon Bur ge \$8 ¼

All our Burgers are served on our Certified Angus Beef brioche rolls  
served on our bread & butter rolls or on a roll

## All-Weather Burgers & Sandwiches

All sandwiches, burgers and dinner menu items include a choice of french fries, cajun fries, coleslaw, mashed potatoes, a cup of soup, or garden greens. Add a trip to the soup & salad bar for only \$3 ¼.  
We use exclusively zero trans fat oils for frying.

### New York et noid

certified angus beef, sautéed onions, mushrooms and chipotle mayonnaise on sourdough baguette \$9 ¾

### Rosemary Buns

on pita bread with melted smoked gouda, avocado aioli, hearts of romaine and sliced tomatoes \$8 ¾

### Filet Trout noid

filet of Idaho red trout, lemon caper aioli, garden greens and sliced tomatoes in grilled pita bread \$9 ¾

### Bracelet of Beef

two pounds of meaty, tender bones from the rack of our slow cooked prime rib, basted with house made barbecue sauce, served with coleslaw \$7 ¼

### Tenderloin

thin slices of prime rib on grilled ciabatta with melted havarti cheese and side of au jus \$8

### Certified Angus Beef on

multigrain bread with dijon mustard aioli, lettuce and tomato \$7 ¾

### Grilled Chicken in

soft corn tortilla shells we suggest enjoying them with our coleslaw \$7 ¾

### Chicken in

tender chunks of chicken breast, mushrooms and fresh vegetables in a light cream sauce, with field greens tossed in lemon herb vinaigrette \$8 ¾

### The Onion Curry noid

double decker of baked turkey breast, havarti, bacon, tomato and lettuce on toasted sourdough or wheat \$8 ¾

### Grilled Turkey

choice of pastrami or turkey, sauerkraut, swiss cheese and thousand island dressing on grilled rye \$8 ¼

## All-Weather Burgers & Sandwiches

Plated salads served with fresh baked sourdough baguette bread & butter

### Romaine Salad

with parmesan crisp \$9 ¼

### Caesar Salad

with parmesan crisp \$7

### Grub Steak

tender cut of certified angus beef and grilled asparagus over garden greens, with a side of house dijon vinaigrette \$9 ¾

### Bacon on the Grill

served over mixed greens with lemon herb vinaigrette and toasted almonds \$9 ¼

## All-Weather Burgers & Sandwiches

French Onion Soup with melted Gruyere & Parmesan cheese \$5 ¼

Daily homemade Soup, Cup \$2 ½, Bowl \$3 ½

Steak Fries or Cajun Fries \$2 ¼

Top any grilled Beef with Gorgonzola \$1 ½

Side Caesar Salad \$3 ¼

## All-Weather Burgers & Sandwiches

### Beef Fries

slow cooked with homemade barbecue sauce

with cheese \$19 ¾, with sauce \$4 ¾

### The Gu et Tenon

topped with fresh herb butter \$19 ¾

on the grill \$17 ¾

### Kansas City et o Certified Angus Beef,

16 oz \$31 ½

New York et o Certified Angus Beef \$25 ½

Tennessee et o Beef \$27 ½

Bone-in et o Certified Angus Beef, 16 oz \$37 ¾

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\*Certified Angus Beef is a registered trademark of the Angus Beef Company.