

Small Plates

*Asian Infused Calamari | 12

Golden fried calamari tossed with fresh cilantro, banana peppers, crispy garlic, serrano peppers, sesame seeds and a garlic chili hoisin sauce

Portobello Fries | 9

Tempura fried mushrooms tossed with parmesan, red pepper flakes, a touch of truffle oil and served with a spicy aioli

*Ahi #1 Tuna Tartare | 17

Fresh sustainably caught premier Ahi tuna with a touch of Sriacha, sesame oil and fresh avocado slices

Award Winning Smoked Pheasant Soup 6 | 9

Served in a crock with firecracker roasted corn, Chieftain wild rice, house smoked with pumpkin seed infused oil and sweet potato hay

*Washington Kumamoto Oysters | 14

Fuji apple mignonette...so good they defy description

*Smoked Duck and Brie Flatbread | 14

Grilled flatbread topped with duck confit, brie cheese, red onion compote with fresh basil and finished with an aged balsamic reduction

SRF Kobe, Sirloin and Buffalo Chili 8 | 11

Mexican chocolate and coffee marinated, slow cooked and served with sweet potatoes, chipotle and jalapeno cornbread and finished with cilantro crème fraiche

Large Plates

*Cedar Plank Salmon | 26

Wild caught salmon, black quinoa infused with Oregon goat cheese, fresh vegetable medley and a apricot molasses jus

*Grilled RR Ranch Tenderloin | 35

Washington whipped purple potatoes, Yakima heirloom carrots, blackberry port wine reduction and a blackberry demi glace

SRF Kurubuta Pork Loin | 27

Apple cider brined and served with a chipotle demi glace. Accompanied with sweet potato hash and an heirloom vegetable medley with a touch of honey serrano

Chicken and a Northwest Waffle | 23

Naturally raised chicken and corn flake battered, Belgium waffle, sage mint velouté, garlicky braised spinach and finished with 100% pure maple syrup

*SRF Kobe Black Label NY Strip | 38

Softball cut Snake River Farms Kobe New York strip served with Washington whipped purple potatoes, Yakima vegetable medley, blackberry port wine reduction and a blackberry demi glace

On the Lighter Side

Wild Game Pappardelle | 21

Kobe sirloin, buffalo, roasted pear tomatoes, garlic, onion, fresh herbs and forest mushrooms tossed with pappardelle noodles and finished with a touch of crème fraiche

*Idaho Raised Rainbow Trout | 24

Pan seared, Harper Farms hazelnut compound butter, vegetable medley and quinoa with goat cheese

Polenta Napoléon | 19

Grilled vegetables, buffalo mozzarella, seared polenta, homemade marinara and finished with fresh rosemary

Handhelds

Served with your choice of fries or seasonal fruit
Substitute black and tan onion rings or sweet potato fries for \$2

BBQ Blackfoot Buffalo Sliders | 15

Hand formed patties with a huckleberry BBQ sauce, cilantro lime slaw, served with black and tan onion rings

Turkey Club Wrap | 12

Turkey breast, bacon, swiss cheese, avocado, tomato, lettuce and mayonnaise wrapped in a flour tortilla

SRF Cuban Sandwich | 14

Smoked sliced Kurubuta pork and Snake River Farms deli ham on a local panini roll

*SRF American Kobe Burger | 15

1/2 pound patty, tomato, lettuce, onion, Tillamook® sharp white cheddar and caramelized onions, brioche bun with sweet potato fries

Earth Burger | 11

Grilled portobello, sprouts, swiss cheese, roasted tomatoes and finished with a touch of lemon dressing on ciabatta

*Western Buffalo Burger | 15

1/2 pound patty, chipotle mayo, lettuce, caramelized apple, pepper bacon and pepper jack cheese on a pub bun

Chipotle Chicken Sandwich | 12

Grilled chicken, lettuce, tomato, avocado, chipotle aioli on ciabatta

Salads

ACG Caesar | 11

Anchovy Caper Garlic dust, hearts of romaine lettuce, parmesan crisp, home made brioche crouton, caper berries and homemade Caesar dressing

Caprese Stack | 12

Roma tomatoes, fresh mozzarella, basil infused oil, extra virgin olive oil, sea salt and finished with an aged balsamic reduction

Northwest Roasted Beet | 11

Mixed greens, arugula, Yakima valley gorgonzola, roasted and pickled purple and yellow beets, Wyoming whiskey macerated dressing

Baby Spinach | 12

Fresh baby spinach, local strawberries, dried apricots, candied pecans and goat cheese crumbles tossed in a mountain berry vinaigrette

Iceberg Wedge | 11

Iceberg lettuce, Maytag blue cheese dressing, heirloom tomatoes, peppered bacon pieces and sliced onions

Add any of the following to your salad:

Naturally Raised Grilled Chicken | 7

*Wild Caught Salmon | 8

*Peppered Steak Bites | 9