

# *The Restaurant*

## *Starters*

### Lobster Quesadilla

Cold water lobster tail, pepper jack & white cheddar cheeses, poblano peppers, sweet corn \$20

### Bruschetta Dip

Mozzarella, fontina, asiago, parmesan, tomatoes, garlic, sour cream, red pepper flakes, served hot with grilled French country bread \$11

### Lamb Meatballs\*

Greek slaw, grilled pita bread, tzatziki sauce \$14

### Bacon Bones

Cherry wood smoked bacon ribs \$14

### Fried/Grilled Calamari

tossed in olive oil, shallots, pepperoncinis and tomatoes \$13

### Cheese Curds\*

Panko breaded white cheddar curds, ranch dressing \$12

### Pork Carnitas Nachos

Refried beans with chorizo, cheese sauce, shredded cheese, jalapenos, black olives, tomatoes, lettuce \$14

### Big Italian Flatbread\*

Italian sausage, pepperoni, meatballs, mushrooms, peppers, onions, mozzarella cheese \$13

### Roasted Vegetable Flatbread\*

Peppers, onions, zucchini, squash, eggplant, fontina cheese \$13

## *Soups & Side Salads*

### Soup du Jour

cup \$3 bowl \$4

### Baked French Onion

Herbed croutons, gruyere & swiss cheeses \$7

### Garden Side Salad \$6

### Caesar Side Salad \$7

### The Wedge Salad

Baby iceberg lettuce, bacon, red onions, cucumbers, bleu cheese crumbles, croutons, creamy bleu cheese dressing \$8

## *Entrée Salads*

### Caesar Salad

Romaine lettuce, croutons, shaved parmesan, Caesar dressing  
Chicken \$14      Shrimp \$19      Salmon \$21

### Chopped Salad

Iceberg & romaine lettuces, grilled chicken, red cabbage, bacon, shell pasta, red onions, carrots, bleu cheese crumbles, basil vinaigrette \$14

### Southwest Chopped Salad

Iceberg & romaine lettuces, grilled chicken, tomatoes, avocado, cucumbers, corn & black bean salsa, cheddar jack cheese, tortilla strips, chipotle ranch dressing \$14

# The Restaurant

## Sandwiches

Served with your choice of house made chips, French fries, sweet potato fries or tater tots.

### Blackened Chicken Sandwich

Bacon, cheddar cheese, caramelized onions, baby spinach, tomatoes, chipotle mayonnaise, pretzel bun \$13

### Strawberry Creek Burger

Our signature 10 oz. burger made with ground short rib, brisket and hangar steak, shredded lettuce, crispy fried onions, pepper jack cheese, house ketchup \$14

## Steaks

Add a bleu cheese, horseradish, parmesan garlic or peppercorn crust \$3

### Dry-Aged Filet Mignon

21 day dry-aged prime cut, baked potato, butter, chived sour cream

9 oz. \$41      6 oz. \$34

### Marinated Skirt Steak

10 oz. prime cut, marinated in honey, soy sauce and balsamic vinegar, with garlic mashed potatoes \$29

### Dry-Aged New York Strip

14 oz. prime cut, 21 day dry-aged, baked potato, butter, chived sour cream \$43

## Entrées

### Duck Breast

8 oz pan seared breast, tri-colored quinoa, lentils, Asian pears, pomegranate reduction \$25

### Meatloaf

Veal, pork, beef, garlic mashed potatoes, red wine demi glace \$18

### Diver Sea Scallops

Pan seared, scallion & leek risotto, saffron cream sauce \$34

### Cedar Plank Salmon

7 oz. Faroe Island filet, wild rice pilaf, lemon chive beurre blanc \$26

### Bronzini

Smoked tomato sauce, herbed basmati rice \$28

### Chicken Francese

Egg-battered chicken breast, gnocchi, zucchini, cherry tomatoes, lemon garlic wine sauce \$18

### Madeira Chicken

Shallots, garlic, madeira wine, pappardelle pasta \$18

### Parmesan Arancini

Cheesy risotto croquettes breaded and fried, with pomodoro sauce and basil pesto 17

## Sides

Heirloom Carrots, Brussels Sprouts, Baked Potato, Garlic Mashed Potatoes, Wild Rice Pilaf, House Made Chips, French Fries, Sweet Potato Fries, Tater Tots

Consuming raw or undercooked poultry, seafood, shellfish or eggs may increase your chance of food-borne illness.

\*Contains Gluten, and cannot be prepared Gluten Free