

APPETIZERS

Beer Baked Crab Dip oven baked lump crab / sierra nevada / smoked cheddar / pita	20.00
Rabbit Croquettes demi-glace / arugula	15.00
Hard Cider Mussels apples / fried genoa / ripped sourdough	22.00
House Brined Wings buffalo / blackberry bourbon BBQ / texas rub / hot honey / thai chili	14.00
Tempura Cauliflower thai chili glaze / everything seasoning	17.00
French Onion sourdough croutons / twin cheese gratin	12.00
Chili shredded smoked cheddar / sour cream / chive	12.00
Pistachio Crusted Brie bacon apple jam / crispy bacon / apple cider reduction / pickled grapes	17.00
Grilled Swordfish Tacos avocado crème / mango salsa / grilled flour tortilla	17.00

SALADS

add chicken 10.00, add shrimp 12.00

Caesar Salad romaine hearts / parmigiano romano / sourdough croutons	14.00
Steak House Salad grilled steak / romaine / spring mix / cucumber / tomato / smoked cheddar / sourdough croutons / dijonnaise dressing	22.00
Chopped Cobb compressed tomato / bacon / hardboiled egg / cheddar cheese / blue cheese crumbles / red onion / sourdough croutons / avocado ranch	20.00

HANDHELDS

French Onion Dip frecon rosemary bread / prime rib / garlic horseradish aioli / swiss / au jus / french fries	21.00
Big Bear Burger double smash burger / cheddar cheese / shredded lettuce / french fries / pickles add apple bacon jam 3.00	20.00
Grilled New York Strip Gyro grilled new york strip steak / grilled pita / red onion / tomato / feta tzatziki / hummus, carrots, cucumber	18.00

ENTREES

Rib & Wing Platter smoked baby back ribs / four wings / mac & cheese / tomato & cucumber salad / blackberry bourbon BBQ	29.00
Rabbit Pot Pie tender confit rabbit / white wine cream sauce / mire piox / crisp puff pastry	26.00
Shrimp Bolognese bucatini / shrimp / sofrito / white wine	28.00
Grilled New York Strip mushroom & pepper hash / roasted carrots / au poivre	46.00
Caribbean Jerk Chicken coconut rice / mango salsa / spiced orange glaze / fried plantain	28.00
Baked Lump Crab Cakes mashed potatoes / roasted carrots / chipotle remoulade	45.00
Smoked Bone-In Pork Chop mac & cheese / roasted brown butter cauliflower / maple herb compound butter	34.00
Alan Brothers Center Cut Filet Mignon mashed potatoes / broccolini / red wine demi	85.00
Grilled Swordfish warmed mediterranean chic pea, white bean, olive / kaleidoscope tomato / lemon vinaigrette	34.00
Southern Dirty Rice & Tofu coconut-soaked fried tofu / sofrito / wild rice / creamy yogurt hot sauce	26.00
Creole Chicken Pasta blackened chicken / andouille sausage / pimento / cajun bechamel	26.00

PRIME RIB

16oz. / mashed / winter vegetables / au jus / horseradish cream available Saturday & Sunday Only	45.00
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KIDS MENU

Chicken Fingers breaded chicken fingers / french fries	12.00
Grilled Chicken Breast with carrots / fingerling potatoes	12.00
Grilled Cheese with french fries	12.00
Kids Pasta with butter	12.00

DESSERTS

Seasonal Crème Brûlée	10.00
Apple Dumpling	10.00
Frecon Farms Pies assorted pies, please ask your server for options. warmed and ala mode 12	8.00

DRAFT BEER

Blue Moon	8.00
Fiddlehead	8.00
Left Hand Nitro Milk Stout	8.00
Michelob Ultra	5.00
Miller Lite	6.00
Seasonal Cider	9.00
Sierra Nevada	8.00
Voodoo Ranger	8.00
Yuengling Lager	6.00

Ask about our rotating taps!

COCKTAILS

Smoked Maple Old Fashioned jefferson's bourbon / maple simple / angostura bitters / orange peel	17.00
Drifter's Dirty Martini tito's vodka / olive brine / blue cheese stuffed olives	15.00
Peak Paloma tequila / cinnamon syrup / grapefruit juice / club soda	14.00
Avalanche To Apples tequila / triple sec / apple cider / cinnamon syrup / lime	14.00
'Tis The Ski-Son Mules caramel apple / spiced pear / pumpkin	14.00
Red Rum spiced rum / red raspberry tea / honey / lemon	14.00
Corduroy & Craters gin / sweet vermouth / maraschino liqueur / orange bitters	15.00
Mountain Medicine dewar's scotch / honey simple syrup / lemon	14.00
The Calm and Collected gin / chamomile tea / lemon / honey	14.00
Summit Sour bourbon / lemon lime juice / simple syrup / with a red wine float	15.00

MOCKTAILS

Harvest Punch sweet apple cider / tart pomegranate and orange with a touch of cinnamon syrup	8.50
Pumpkin Spice Fizz pumpkin / ginger / cinnamon / and vanilla fall in a glass	8.50
Sparkling Pomegranate Martini sweet apple cider / tart pomegranate and orange with a touch of cinnamon syrup	8.50
Black Cherry Sour deep and refreshing / muddled luxardo cherries / lemon and lime juices / simple syrup	8.50

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Every care is taken to avoid cross contamination when preparing a specific allergen free order. However, our kitchen prepares allergenic ingredients and does not have specific allergen free zones, dedicated fryers or grills.

A 20% Gratuity will be added to parties of 8 or more