

Starters

Classic Shrimp Cocktail

Five large shrimp served with house cocktail sauce, and garnished with celery, lemon and fennel.

Chicken Wings*

Fried to a crisp and tossed in your choice of a spicy Buffalo sauce or a sweet Thai chili sauce. Served with baby carrots and celery, choice of blue cheese or ranch.

Maryland Crab Cakes

Chesapeake style, griddled and drizzled in a zesty remoulade. Served with fennel slaw tossed in a citrus cilantro vinaigrette.

Bruschetta

Grilled garlic baguette with fresh tomato and basil drizzled olive oil and balsamic topped with Parmesan.

Roasted Corn Chowder

Idaho potatoes, applewood bacon, and anaheim chilis.

12 Calamari*

Fresh calamari lightly breaded and fried to a crisp. Served with remoulade. Cocktail sauce upon request.

14 Ahi Tuna Wontons*

Sesame crusted rare Ahi Tuna served on crisp wontons with sriracha aioli and scallion.

14 Thai Coconut Shrimp

Coconut fried shrimp in a rich and sweet red Thai curry sauce.

8 Mezze Plate

Roasted garlic hummus, grilled naan, olives, cumin roasted carrots, grape tomatoes, fresh mozzarella.

8

Chips & Salsa


Tri-color tortilla chips served with locally made salsa.

4/6 Soup Du Jour

Rotating, made in house, soup of the day.

Salads

House

Mixed greens, carrot, cucumber, grape tomato, and croutons, dressed in a balsamic vinaigrette. 


Caprese Spinach Salad

Vine-ripe tomato, fresh mozzarella, basil, with and aged balsamic vinaigrette. 

Salad Nicoise*

Seared rare Ahi Tuna, mesclun greens, green beans, hard boiled egg, fingerling potatoes, grape tomato, olives, tarragon vinaigrette.

4/8 Caesar

Crisp Romaine, shaved parmesan, capers, croutons, lemon slice, tossed in a creamy Caesar dressing. Anchovies available upon request. 

8

19


Black & Blue Wedge*

Iceberg lettuce, blue cheese crumbles, cucumbers, grape tomatoes, and carrot strips topped with a petit sirloin steak and blue cheese dressing.

 **+Protein**

6oz Chicken* +\$4, 3oz Salmon* +\$6,
4 Shrimp* +\$7, 6oz Steak* +\$6

Pizza

 Gluten free crust available

Four Cheese

Tomato sauce, mozzarella, smoked gouda, feta, and parmesan.

BBQ Chicken*

BBQ sauce, chicken, mozzarella, smoked gouda, crispy bacon, and red onion.

Margherita

Tomato sauce, vine ripe tomato, basil, fresh mozzarella.

15 Hawaiian

Tomato sauce, mozzarella, Canadian bacon, and pineapple.

17 Big Mountain*

Tomato sauce, mozzarella, Italian sausage, pepperoni, Canadian bacon, crispy bacon, and salami.

16 Flathead Builder

Cheese pizza made with your choice of 3 toppings.

Cheese \$1 Each: Mozzarella, smoked gouda, feta, parmesan.

Veggies -\$.50 Each: Bell pepper, roasted red pepper, red onion, pineapple, basil, tomato, black olive, garlic, jalapeños, mushroom medley.

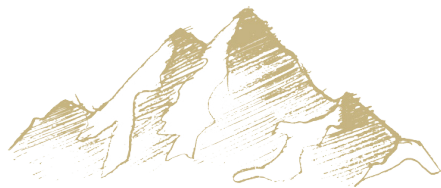
Meats* - \$1 Each: Chicken, Canadian bacon, pepperoni, salami, Italian sausage, crisp bacon.

20% Gratuity Will Be Added For Groups of 8 or More

***Consumer Advisory**

Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

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Entrees

Charbroiled Ribeye*

Charbroiled Ribeye with a Cabernet sauce served with grilled asparagus and roasted garlic mashed potatoes.


Steak Frites*

Choice New York strip steak topped with Maitre'D butter served with thick cut, beer-battered fries.

Fettuccini Alfredo

Fettuccini in a traditional Alfredo sauce, and Reggiano parmesan. Served with crostini. 

Szechuan Stir Fry

Asparagus, green beans, broccoli, cauliflower finished in a zingy Szechuan sauce over black forbidden rice. 

Fish & Chips*

Pub style beer-battered cod served with coleslaw, tartar sauce, and fries.

28 Miso Glazed Salmon* 22

Pan Seared Salmon with a soy miso glaze served with asparagus and black forbidden rice.

Bacon-Wrapped Bison Meatloaf* 21

Topped in a truffle gravy, served with roasted garlic mashed potatoes and house vegetables.

Shrimp & Grits* 21

Bacon wrapped shrimp with a creamy cheddar grits and sweet corn puree.

Herb Roasted Chicken* 19

Stuffed with Prosciutto and parmesan with sautéed arugula, tomato and truffle risotto.

Huckleberry Baby Back Ribs* 20

Served with horseradish roasted fingerling potatoes and house vegetables.


Smoked Brisket Mac & Cheese 21

12-hour brisket, cavatappi, Tillamook cheddar sauce, green chilis, grape tomato, arugula.

Sandwich, Burgers, & Tacos

All served with choice of fries, onion rings, cup of soup, side house salad, or side ceasar salad.

Tacos served with corn chips.

 Gluten free buns available

Smoked Brisket Grilled Cheese* 18

12-hour brisket, sharp cheddar, pepper jack, hatch green chilies, and caramelized onion melted together in a horseradish ciabatta bun.

Double Pork Sandwich*

Tangy pulled pork with melted gouda, Dailey's hardwood Bacon, and crisp onion straws.

Blue Cheese Burger*

Dailey's hardwood bacon, caramelized onions, and blue cheese.

BBQ Bison Burger*

Bison patty finished with our house huckleberry BBQ sauce, sharp cheddar, and crispy onion straws.

18 Blackened Rare Ahi Tuna Tacos* 18

Sushi grade Ahi Tuna seared rare, pickled red onion, mango salsa, cabbage slaw, sriracha aioli.

15 Meadow Lake Burger* 12

Your choice of American, cheddar, Swiss, pepper jack, Gouda, feta, or crumbled blue cheese.

15 Mushroom Swiss Burger* 14

Grilled wild mushroom medley and melted Swiss cheese.

17 Santa Fe Black Bean Quinoa Burger 16

Plant based burger made with New Mexico green chilis, topped with guacamole and chipotle aioli.

 Gluten free.

 Vegan, or can be prepared vegan.

 Add: 6oz Chicken +\$4, 3oz Salmon +\$6, 4 Shrimp +\$7, 6oz Steak +\$6

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