

Appetizers

Southwest Nacho

Your choice of seasoned chicken or ground beef.
Corn tortilla chips atop a bed of refried beans topped with cheese sauce, seasoned black beans, roasted corn, tomato, green onion, avocado and sour cream. Salsa served on the side 11.00

Fried Pickles

Dill pickle spears coated in Italian bread crumbs and deep fried, served with your choice of dipping sauce. 8.00

Potato Skins

Fried potato skins filled with bacon, cheddar cheese, sour cream and green onions. 8.00

B.Y.O. Sampler Platter

Choose from the following items:
chicken tenders, battered zucchini, fried mushrooms, mozzarella sticks and chicken wings.
2 Items 11.00
3 Items 14.00

Chicken Egg Rolls

Ground chicken, cabbage, carrots and onion wrapped in a won ton and fried. Served with Thai sweet chili sauce. 9.00

Salads

Southwestern Salad

Choice of seasoned chicken or beef.
Mixed greens, roasted corn, black beans and tossed with our southwest dressing. Topped with your meat choice, peppers, onions and corn tortilla chips. 11.00

Taco Salad

Your choice of seasoned chicken or ground beef. Mixed greens served in a crispy flour tortilla with tomato, green onion, sliced olives, avocado and sour cream. Salsa served on the side 11.00

Caesar Salad

Chopped romaine lettuce tossed with shredded parmesan cheese and Caesar dressing. Served with garlic croutons and fresh lemon 8.00
Add seasoned chicken for an additional 3.00

Chef Salad

Sliced turkey, ham, Swiss, cheddar cheese, sliced cucumber, hard-boiled egg and tomato. On top of fresh mixed greens. Served with your choice of dressing. 11.00

Classic Spinach Salad

Fresh spinach with applewood bacon, shaved red onion, diced egg, candied pecans and sliced mushrooms, in a warm bacon dressing. 11.00

Cobb Salad

Mixed greens tossed with bleu cheese crumbles, diced tomato, bacon bits, seasoned chicken and blue cheese dressing topped with a hard-boiled egg, cucumber and tomato 11.00

Guests with food allergies

*Should you suffer from a condition which may cause you to have an allergic reaction to certain foods, please ask your server about menu ingredients and food preparation methods **prior to ordering.***

Sandwiches

All sandwiches below are served with your choice of one the following:
soup, salad, french fries, cottage cheese, coleslaw or potato salad.

Substitute sweet potato fries or onion rings for 1.00

Club House Sandwich

Sliced ham, turkey, crispy applewood smoked bacon, tomato, lettuce and mayo served on sourdough. 11.00

Grilled Reuben Sandwich

Tender corned beef, sauerkraut, melted Swiss cheese and thousand Island dressing on thick-cut rye bread. 10.00

Grilled Four Cheese Sandwich

Melted Swiss, cheddar and provolone on asiago grilled sourdough bread. 8.00

Banh Mi

Chinese BBQ pork, sliced cucumber, pickled carrots and radish, sliced jalapenos and fresh cilantro served on grilled French bread with a Sriracha aioli. 11.00

Teriyaki Chicken Burger

Grilled chicken breast glazed with Teriyaki sauce. Topped with Swiss cheese, pineapple, ham, lettuce and tomato on a brioche bun. 11.00

Buffalo Chicken Burger

Crispy chicken breast smothered in hot sauce, melted blue cheese and provolone topped with crispy fried onions. Served on a lightly toasted brioche bun with lettuce and sliced tomato. 11.00

Build Your Own Burger

8oz ground K-Bar ranch beef served on a brioche bun with lettuce, onion, tomato and fried pickle spear 9.00

Add bacon 1.00

Add cheese 0.50

Add mushrooms and sautéed onions 1.00

Add Avocado 1.00

Add BBQ beef 2.00

BLTA Sandwich

Your choice of toasted bread filled with crispy applewood smoked bacon, sliced tomato, lettuce, avocado and mayonnaise 10.00

Patty Melt

8oz K-Bar ranch burger patty cooked to order. Topped with grilled onions and Swiss cheese served on thick-cut rye bread. 11.00

Chicken & Waffle Sandwich

Lightly breaded chicken breast between two waffles and topped with country gravy and cheddar cheese. 10.00

Philly Cheese Steak Sandwich

Thin-sliced K-Bar Ranch Beef cooked with onions, peppers, mushrooms and melted provolone cheese on a soft roll. 11.00

French Dip

Slow roasted K-Bar ranch beef served on a toasted roll with au jus. 10.00

Add sautéed mushrooms 0.50

Add cheese 0.50

Elk Burger

A ground elk patty cooked to order and placed on a lightly toasted brioche bun topped with melted Swiss cheese, sautéed mushrooms, grilled onions, tomato and lettuce. 11.00

Veggie Burger

Choice of breaded eggplant or marinated portabella mushroom topped with lettuce, onion, tomato, avocado and roasted red pepper aioli on a brioche bun. 11.00

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Entrées

All house specials served with your choice of soup or salad.

16 oz Ribeye Steak

Char broiled to order. Topped with sautéed onions and mushrooms. Served with house vegetables and baked potato. 21.00

K-Bar Ranch Top Sirloin Steak

Char broiled 10oz K-Bar Ranch top sirloin steak cooked to your specification. Served with house vegetables and baked potato. 18.00

Parmesan Crusted Halibut

Grilled halibut crusted with parmesan cheese and browned. Served over a lemon buerre blanc with rice pilaf and house vegetables 19.00

Grilled Salmon

Salmon filet grilled and topped with garlic butter. Served with house vegetables and rice. 17.00

Cow Creek Chicken Sauté

Pan seared chicken breast sautéed with onions, mushrooms, artichoke hearts and cucumber in a brandy dill cream sauce. Served over garlic noodles and house vegetables 12.00

Pot Roast

Tender braised K Bar beef served with mashed potatoes, gravy and house vegetables 12.00

Lobster Ravioli

Raviolis stuffed with lobster, fresh herbs and ricotta cheese. Tossed with fresh spinach in a smoked lemon alfredo sauce. Served with a cheesy garlic bread. 19.00

Chicken Fried Steak Dinner

Hand breaded cube steak lightly seasoned and Griddled. Served with mashed potatoes, gravy and house vegetables. 12.00

Ale Battered Cod & Chips

Dipped in our own homemade beer batter and fried. Served with fries, coleslaw and tartar sauce. 13.00

Rigatoni Bolognese

Rigatoni pasta tossed with a zesty beef Bolognese sauce and topped with aged parmesan. Served with garlic bread. 11.00

Eggplant Parmesan

Breaded eggplant smothered in marinara sauce, topped with melted mozzarella cheese, over buttered garlic noodles. Served with cheesy garlic bread. 12.00

Hot Beef or Turkey Sandwich

Hot open-faced sandwich smothered in gravy and served with mashed potatoes and house vegetables. 12.00



Phở

9.99

Phở Tái Beef steak

Phở Tái Bò Viên Beef steak and meat ball

CHEF'S TIPS

Rare	Medium Rare	Medium	Medium Well	Well
Very Red	Red	Pink	Hint of Pink	No Pink
Cool Center	Warm Center	Hot Center	Hot Center	Hot Center

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Lighter choices

Breakfast

Pancake Sandwich

One egg, one buttermilk pancake, bacon or sausage. 7.00

One Egg Breakfast

One egg, hash browns or sliced tomato, bacon or sausage and a slice of toast. 6.00

Yogurt Parfait

Mixed berries topped with vanilla yogurt and granola 6.00

Fruit Bowl

Fresh seasonal cubed fruit 6.00

Lunch

Served with your choice of soup, salad, french fries, cottage cheese, coleslaw or potato salad.

Cheeseburger

1/3 lb. ground beef patty broiled to your specifications and served with melted cheese, lettuce, tomato and onion on a brioche bun. 8.00

Half Sandwich

Choice of turkey, ham, roast beef, or corned beef. 8.00

Salads

Southwestern Salad

Choice of seasoned chicken or beef.
Mixed greens, roasted corn, black beans and
tossed with our southwest dressing. Topped with
your meat choice, peppers, onions and
corn tortilla chips. 8.00

Caesar Salad

Chopped romaine lettuce tossed with
shredded parmesan cheese and Caesar dressing.
Served with garlic croutons and fresh lemon 6.00

Dinner

Ale Battered Cod & Chips

One piece of cod dipped in our own homemade
beer batter and fried. Served with fries,
coleslaw and tartar sauce. 8.00

Breaded Shrimp

Served with fries and coleslaw. 9.00

Chicken Strip Dinner

Chicken tenders cooked golden brown.
Served with house vegetables and your
choice of starch. 8.00

Chicken-Fried Steak

1/4 lb. breaded cube steak fried and served with
country gravy, mashed potatoes and
house vegetables. 9.00

Hot Turkey or Beef Sandwich

Hot open-face sandwich smothered in gravy and served
with mashed potatoes and house vegetables. 8.00

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Breakfast Choices

Crunchy French Toast

Batter-dipped French toast coated in frosted flakes and grilled. Topped with powdered sugar and whipped butter. Served with maple syrup 9.00

Stuffed Waffle

Stuffed with your choice of blueberry, apple or strawberry filling and whipped cream. 9.00

Eggs Benedict

Poached eggs on top of thick sliced ham on a grilled English muffin topped with a creamy hollandaise sauce. 10.00

Huevos Rancheros

Corn tortillas filled with refried beans, chorizo and topped with two eggs any style. Smothered in a rancho sauce and melted pepper jack cheese. 10.00

Buttermilk Pancakes

Three light and fluffy stacked buttermilk hot cakes served with your choice of apple, blueberry or strawberry topping and whipped cream. 9.00

Bread Pudding French Toast

Thick slices of bread pudding dipped in our French toast batter and grilled golden brown. 11.00

California Benedict

Poached eggs on top sliced turkey, tomatoes, avocado and a grilled bagel topped with creamy hollandaise sauce 10.00

Cereals

Cold Cereal (assorted)	3.50
Oatmeal (Served Until 11 a.m.)	5.00

All breakfast dishes below are served with choice hash brown potatoes or sliced tomatoes and choice of toast, English muffin or biscuit. Substitute egg whites for \$1

Steak and Eggs

Two eggs any style served with a 10oz charbroiled K-Bar Ranch top sirloin steak 17.00

Chicken-Fried Steak & Eggs

Old-fashion beef fritter deep fried, and topped with country gravy. Served with two eggs any style 10.00

Seven Feathers American Breakfast

Two eggs any style served with your choice of ham, bacon or sausage 10.00

Corned Beef Hash & Eggs

Two eggs any style served with homemade corned beef hash. 10.00

Two Egg Breakfast

Two eggs cooked any style 7.00

Classic Denver Omelet

Whipped eggs, diced ham, green peppers, diced onions and cheddar cheese. 9.00

Vegetarian Omelet

Whipped eggs, fresh spinach, diced onions, bell peppers, sliced mushrooms, fresh tomatoes and topped with avocado. 9.00

Meat lovers Omelet

Whipped eggs cooked with ground beef, sausage, ham, bacon and cheddar cheese. 10.00

Joe's Special

Whipped eggs cooked with ground beef, onions, mushrooms, fresh spinach and topped with asiago cheese. 9.00

Farmers Omelet

Whipped eggs cooked with onions, peppers, sausage, potatoes and cheddar cheese. 9.00

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