

LUNCH

APPETIZERS


SLIDERS	7
ONION STRINGS WITH BLUE CHEESE CRUMBLES	5
PULLED PORK NACHOS	8
ARTICHOKE AND SPINACH DIP	8
HOUSE ONION RINGS	7
STEAMED MUSSELS	9
PIG WINGS	13
BRUSCHETTA	8

FLATBREADS

CHICKEN AND PESTO <i>Roasted chicken, basil pesto, mozzarella, tomato</i>	7
BBQ PORK <i>Pulled, smoked pork, BBQ, cheddar, red onion</i>	7
TOMATO AND BASIL <i>Tomato, basil pesto, mozzarella, balsamic</i>	7
GRILLED STEAK * <i>Mozzarella, tomato, red pepper, pickled onion, zesty aioli</i>	8

THE BURGER

All burgers are served with choice of fry or slaw.

THE YARD *  <i>Charbroiled delicious, BBQ pulled smoked pork, smoked bacon, onion strings, cheddar, BBQ sauce-Deserves a BCFP Pig Tail Ale</i>	12
THE SWISS *  <i>Charbroiled delicious, caramelized onion, mushrooms, melty Swiss, pretzel bun</i>	11
THE COWBOY *  <i>Charbroiled delicious, BBQ sauce, onion ring, fresh jalapeño, cheddar</i>	12
THE BLACK AND BLUE *  <i>Charbroiled delicious, peppercorn crusted, creamy house blue cheese, melty cheddar, smoked bacon, onion strings</i>	11
THE BURGER-LTO, CHEESE OR NOT *  <i>Charbroiled delicious, lettuce, tomato, onion, choice of cheese</i>	10
 "All Ground Beef Raised Hormone & Antibiotic Free" North Country Farms-Creston, NE	

THE GARDEN

THE HOUSE <i>Field greens, candied walnuts, tomato, carrot, choice of dressing</i> Add Steak for 8, Salmon for 8 or Grilled Chicken for 4	8
STEAK BRUSCHETTA <i>Lavosh, grilled Angus sirloin, field greens, tomato with Honey Balsamic</i>	13
CHICKEN CAESAR <i>Grilled chicken, field greens, crouton, parmesan with Caesar dressing</i> <i>Substitute Steak for 6, or Salmon for 6</i>	12
BBQ CHICKEN <i>Grilled chicken breast brushed with BBQ, romaine, tomato, sweet corn, cheddar with Ranch</i>	12
BEET AND GOAT <i>Roasted beets, creamy goat cheese, field greens, candied walnuts, ficacia toast points with Honey Balsamic</i> Add Steak for 8, Salmon for 8 or Grilled Chicken for 4	11

THE SANDWICH

All sandwiches served with choice of hand cut fry or slaw.

HOT BROWN <i>Toasted white Cuban roll topped with turkey, bacon, and creamy cheese sauce. Baked till delicious, topped with roasted tomato.</i>	11
PULLED PORK <i>Smoked pork, house BBQ and onion strings</i>	10
CHICKEN WRAP <i>Roasted chicken, bell pepper, red onions, tomato, field greens, ranch, cheddar, wrapped. Try it BBQ, Buffalo or Caesar</i>	11
PASTRAMI <i>Pastrami, Swiss, mustard, brioche bun</i>	10
REUBEN <i>Corned beef, pastrami, slaw, Swiss, Thousand Island on Black Russian bread</i>	11
PRIME DIP <i>Toasted baguette, sliced prime rib, caramelized onion, Swiss cheese and our dip</i>	11
STEAK SANDWICH * <i>Grilled Sirloin over toasted Focaccia with house slaw</i>	11

LUNCH QUICK BITES

TODAYS FEATURE	8
TODAYS SOUP & SALAD <i>Our soup made fresh today and house salad, refillable if requested</i>	7
THE FLATBREAD COMBO <i>Start with dinner salad and choose one of our flatbreads</i> <i>Steak Flatbread additional \$1</i>	7
SANDWICH AND SOUP <i>Chefs cold sandwich selection with choice of soup or fruit</i>	8
CURRIED CHICKEN SALAD <i>House chicken salad with fresh fruit or soup</i>	7
HOT BEEF <i>House gravy, slow roasted beef, garlic mashed potatoes</i>	9

THE DISH

SMOKED BRISKET * <i>Dry Rubbed, slow smoked, served over ranch beans and topped with slaw</i>	13
GRILLED CHICKEN AND SMOKED GOUDA * <i>Topped with creamy smoked Gouda and roasted tomatoes with today's potato and seasonal vegetable</i>	12
BAKED MAC AND CHEESE WITH BACON * <i>Creamy cheese sauce tossed with bacon and campanelle pasta, baked to delicious. Add BBQ Pork or Grilled Chicken for 4</i>	11
PAN SEARED SALMON * <i>Pan seared and finished with herb butter, rice pilaf and seasonal vegetable.</i>	19
BBQ SMOKED RIBS, HALF OR FULL * <i>House smoked baby back ribs with BBQ, slaw and ranch beans</i>	12 or 22

THE COW

All cuts are served with today's potato and seasonal vegetable.

THE FLATIRON *	18
THE SIRLOIN *	19
THE NEW YORK STRIP * 	28
SOUP:	
HOUSE MADE CARAMELIZED ONION	3/5
TODAY'S SOUP	3/5

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

*\$3 split plate charge dining room only

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