



June 7th through June 9th

Dinner Features

Served with choice of soup or salad and fresh baked bread

Chicken Fajitas

Tender chicken, peppers and onions marinated and sautéed then served atop a sizzling platter with Spanish rice and refried beans.

Accompanied by warm flour tortillas, shredded lettuce, diced tomatoes, pico d' gallo, guacamole and shredded cheddar and jack cheese.

\$18

Halibut Parmesan

Alaskan halibut encrusted with a parmesan breading, grilled to a golden brown and nestled atop a creamy basil cream reduction.

Served with wild rice pilaf and fresh seasonal vegetables.

\$28

Bourbon Sriracha glazed strip steak

New York strip steak prepared to order and glazed with a bourbon Sriracha sauce. Served with baked potato and fresh seasonal vegetables.

\$22

Desserts

Fresh Strawberry Shortcake \$6

Drink Features

Tattersall Bootlegger

Prairie Cranberry Cucumber Spritzer

Pineapple Pina Colada

Please see reverse for beer and wine offerings



Featured Wine & Beer

Beer

Castle Danger

17-7 Pale Ale

North Shore Lager

Summer Crush

George Hunter Stout

Founder's All Day IPA

Leinenkugels Summer Shandy

Blue Moon

Corona

Tap Beer

Castle Danger Cream Ale

Summit

Deschutes Fresh Squeezed IPA

Michelob Golden Light

Wines by the Glass

The Crossing Sauvignon Blanc \$10

Jack's House Chardonnay \$10

Barone Fini Merlot \$8

Rhiannon Red Blend \$10

Wines by the Bottle

Seven Daughters Cabernet \$20

Four Virtues Barrel Aged Cabernet Sauvignon \$42

Ernie Els Red Blend - The Big Easy \$40

Marques de Cáceres Rioja \$48