

## STARTERS

**Chilled Jumbo Shrimp** with cocktail & rémoulade sauces 21 • **House-Smoked Salmon** Chef's dressing, toasts 18  
**Spinach & Artichoke Dip** warm tortilla chips 16 • **Kale Salad** with roasted peanut vinaigrette 8 • **Rosemary Focaccia** 5  
**Traditional Salad** chopped egg, smokehouse bacon, served with your choice of dressing 10  
 —Blue Cheese, Mustard-Honey, Buttermilk Garlic, Vinaigrette or Thousand Island

## SUSHI

<b>Spicy Tuna Roll*</b> ..... 14	<b>Coconut Shrimp Roll</b> ..... 14	<b>Rainbow Roll*</b> ..... 17
<b>Shrimp &amp; Macadamia Roll</b> ..... 13	<b>Nigiri Plate*</b> ..... 16	<b>Thai Tuna Roll*</b> ..... 17
<b>Classic California Roll</b> ..... 13	<b>Veg Roll with Spicy Ponzu</b> ..... 12	<b>Hiramasa Roll*</b> ..... 19
<b>'Osaka Style' Pressed Sushi*</b> tuna stacked with avocado, cucumber & sushi rice ..... 15		

## SALADS

**Grilled Chicken Salad** honey-lime vinaigrette, field greens, peanut sauce 19  
**Yellowtail Sashimi\*** thinly sliced, served with a kale salad tossed in roasted peanut vinaigrette 19  
**Thai Steak & Noodle Salad\*** marinated filet (*or roasted chicken*), mango, chopped peanuts, basil and mint 22  
**Pan-Seared Ahi Tuna Salad\*** cilantro-ginger vinaigrette, mixed greens, mango, avocado 21  
**Emerald Kale & Rotisserie Chicken Salad** with a roasted peanut vinaigrette 18  
**Caesar Salad** crisp romaine, Reggiano, rustic croutons, with our eggless Caesar dressing (*add roasted chicken +5*) 15

## BURGERS & SANDWICHES

**Cheeseburger\*** freshly ground chuck steak served all the way with melted cheddar 19  
**House-Made Veggie Burger** our signature recipe with sweet soy glaze and melted jack 18  
**Hickory Burger\*** applewood smoked bacon, shredded cheddar and onion with hickory sauce 19  
**Famous French Dip\*** thinly sliced roasted prime rib on a house-made French roll served au jus 22

## HOUSE SPECIALTIES

**Mt. Lassen Trout\*** Cajun seasoned and hardwood grilled, served with seasonal vegetable and pomme purée 28  
**Seared Tuna Steak\*** pan seared ahi with firecracker sauce, coleslaw and vine-ripened tomatoes 28  
**Faroe Island Salmon\*** hand filleted in-house, seasonal vegetable and pomme purée 29  
**Rotisserie Chicken** slow roasted with crushed herbs, served with couscous (*limited*) 27  
**Double-Cut Pork Chop** with Pommery mustard sauce, braised red cabbage and pomme purée 32  
**The Hawaiian\*** rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato 38  
**Campfire Barbecue Pork Ribs** slow cooked and fall-off-the-bone tender, with French fries and coleslaw 34  
**Roasted Prime Rib\*** aged and roasted on the bone, with seasonal vegetable and pomme purée 38  
**USDA Prime Center-Cut Filet\*** hand selected, with seasonal vegetable and pomme purée 46

*We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above*

## MARKET SIDES 8 EACH

Seasonal Vegetable • Broccoli • Mexican Style Corn  
 Coleslaw • Couscous • Hand-Cut French Fries  
 Pomme Purée • Fully Loaded True Idaho Baked Potato

## AFTER DINNER 10 EACH

Warm Five Nut Brownie • Apple Walnut Cobbler  
 Hot Fudge Sundae *with sugar roasted pecans*  
 Espresso 2 • Macchiato 3 • Cappuccino 4

*We take pride in preparing our food from scratch every day.* Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! \*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!



Cell phones are prohibited in our dining room and bar: *we will be happy to continue service once you've completed your call*