



LEGENDARY EATS

Served Wednesday-Sunday, 4pm-close

CHARCUTERIE 28

Artisan cheeses, fig jam,
assorted cured meats,
smoked garlic honey mustard, crackers

GARDEN GREEN SALAD 10

Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette

COBB SALAD

Romaine, mixed greens,
cucumber, red onion fritz, bacon,
bleu cheese, tomato, egg
Tenderloin Tips* 29
Smoked Salmon 25
Garlic Chicken 24

DOUBLE SMASH BURGER 16

American cheese, caramelized onion,
Thousand Island, fries

USDA PRIME BURGER 20

House-ground, Tillamook cheddar,
mayo, lettuce, tomato, fries

MEATLOAF 21

Fingerling potato,
orange-tomato glaze, mushroom

8OZ PRIME NEW YORK 35

USDA Prime, chargrilled,
crispy russet fries, grilled asparagus

Prepared by Chef Tyler Leonard

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 2/23/24