

Soups and Salads

Daily Soups

\$ 4.99 Small Bowl

\$ 8.99 Bowl

Vegetable Soup of the Day:

Fresh seasonal vegetables combined with our chef's creation makes a winning combination. Ask server for details.

Southwestern Corn Chowder:

A spicy chowder with corn, peppers, and potatoes in a chipotle cream sauce. Topped with tortilla strips and sour cream.

Beer Cheese Soup: Beer plus cheese plus Louisiana Hot Sauce = Soup

Soup Sampler: A cup of all three soups above \$ 8.99

Chili and Stew

Steak Chili \$ 5.99 Small Bowl \$ 9.99 Bowl

Uncle Joe's secret recipe has been discovered. Now we offer it to you! All slow cooked with fresh cuts of steak, chili beans, tomatoes, onions, peppers and chiles. Topped with sour cream, cotija cheese and tortilla strips.

Moose Drool Stew \$ 6.99 Small Bowl \$ 10.99 Bowl

Tender chunks of steak with roasted red potatoes and vegetables simmered in a smoky spicy sauce. Made with number one selling beer Moose Drool Brown Ale.

Salads

\$ 10.99

Chicken or Portabello Mushroom

Choice of One grilled item

\$ 12.99

Garlic Shrimp or Salmon
Citrus Glazed Mahi Mahi or
Top Sirloin

Pick a salad style

Traditional Caesar: Romaine hearts, homemade garlic croutons, freshly grated parmesan, tossed with caesar dressing.

Southwestern Caesar: Romaine lettuce mixed with red onions, avocado, sundried tomatoes, roasted red and yellow peppers. Tossed with roasted ancho-chili caesar dressing. Topped with cotija cheese and tortilla strips.

Spinach: Fresh baby spinach tossed with mushrooms, eggs, bacon, candied walnuts, feta and gorgonzola cheese, red onions, pepperoncinis and cucumbers. Pomegranate vinaigrette.

Cobb: Crisp green leaf with chopped bacon, avocado, sundried tomatoes and cranberries, bleu cheese crumbles feta, gorgonzola cheese, black olives, and a sliced egg. Choice of dressing.

Chop Chop: Mixed greens with chopped tomatoes, cheddar cheese, mushrooms, black olives, artichoke hearts, fire roasted peppers, avocado and cucumbers. Choice of dressing.

Vegetable Stand: Seasonal vegetables sautéed zucchini, corn, roasted red and yellow peppers, artichoke hearts, onions and portabello mushrooms. Garnished with cucumbers and tomatoes over bed of greens. Choice of dressing.

Honey Mustard: Chopped red onions, bacon, tomatoes, eggs, cucumbers and parmesan cheese all tossed with honey mustard dressing. Over mixed greens.

Ponzu: Seasoned white rice borders this baby spinach and spring mix. Layered with oranges, mango, pineapple, tossed with green onions, red cabbage and carrots in a teriyaki ponzu dressing (citrus soy sauce). Sprinkled with sesame seeds.

Dressings:

Ranch
Italian
Bleu Cheese
Honey Mustard
Thousand Island
Chipotle Ranch

Dressing Choices:

Vinaigrette:

Papaya Poppyseed (house dressing)
Pomegranate
Raspberry (Fat Free)

Sides-(A la Carte): \$ 4.99

Side Sampler Any Three Sides Make It A Meal \$ 10.99

Salads:

Garden Caesar
Southwestern Caesar
Spinach
Potato
Pasta
Tropical Coleslaw

Vegetables/ Fruit

Corn with Cotija
Chili - Buttered Corn on the Cob
Chili -Peppered Onion Rings
Grilled Veggies
Seasonal Fruit

Potatoes:

Mashed Potatoes:
House, Garlic, Twice Baked
Fries
Steak Cut Fries
Garlic Fries

Bread: Garlic Pesto Cheese Bread

Seasoned White Rice