



ALL DAY MENU

Served Tuesday-Sunday 7am-close

All items are subject to availability. We are a scratch kitchen using fresh ingredients. Due to Covid-19 shutdowns and shortages, we may not have all items available at all times. Thank you for your patience and patronage.

MOUNTAIN TOP SALADS

All salads made with mixed greens.

Cobb

Tomatoes, avocado, bacon, cucumbers, bleu cheese, hardboiled egg, roasted corn & croutons...\$13 Grilled Chicken...\$16 Shrimp...\$18 Lump Crab...\$20

Farmers (V+)

Cucumbers, tomatoes, peppers, onions, broccoli, carrots, mushrooms & croutons...\$10 Grilled Chicken...\$13 Shrimp...\$15 Lump Crab...\$17

Mykonos Grilled Vegetable (V, GF)

Tomatoes, cucumbers, Kalamata olives & roasted vegetables topped w/ feta cheese & a dash of oregano...\$12 Grilled Chicken...\$15 Shrimp...\$17

Santa Fe (V, GF)

Bell peppers, roasted corn, black beans, sharp cheddar & tomatoes. Served w/ poblano dressing...\$11 Grilled Chicken...\$14 Shrimp...\$16

Napa Country (GF)

Bacon, tomatoes & mushrooms topped w/ turkey, bleu cheese, raisins & pistachios...\$16

Greek (V, GF)

Cucumbers, tomatoes, Kalamata olives, roasted red peppers, hummus & feta cheese...\$12 Grilled Chicken...\$15 Shrimp...\$17

BUILD YOUR OWN SALAD...\$14

1. Toppings: bell peppers, black beans, broccoli, carrots, roasted corn, raisins, croutons, cucumbers, egg, mushrooms, onions, sundried tomatoes, jalapenos, Kalamata olives, tomatoes, pickled onions
2. Add a cheese or two: American, bleu, sharp cheddar, feta, fresh mozzarella, parmesan, sharp provolone, gruyere
3. Add a protein: Grilled Chicken \$3, Shrimp \$5, Crab \$7
4. Add additional premium items: Bacon \$2.00 Roasted Vegetables \$1.50, Hummus \$1.50, Avocado \$2.50 Candied Pecans \$1.00, Pistachios \$1.00

Dressings: Roasted Garlic (V, GF), House Balsamic (V+, GF), Ranch (V, GF), Bleu Cheese (V, GF) LF Tomato Basil (V+, GF), Oil & Vinegar (V+, GF) Roasted Pablano (V, GF), Honey Lemon Vinaigrette (V+, GF) Extra Dressing \$.75

If you have any allergies, please inform your order taker or server. Nuts are used in several recipes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE SANDWICHES & WRAPS

Served w/ housemade chips.

West Coast Shrimp Wrap

Wheat tortilla stuffed w/ grilled shrimp, lettuce, tomato, avocado, bacon & poblano dressing...\$14

Grilled Cheese

Grilled wheat w/ sharp cheddar, gruyere, tomato, bacon & spicy mustard...\$10

Turkey Avocado

Roasted turkey, lettuce, tomato, avocado, sharp provolone cheese & house aioli on sourdough...\$10

Black Bean Wrap (V+)

Our black bean burger in a spinach tortilla w/ lettuce, tomato, avocado & red onions. Add cheese & poblano if you aren't vegan...\$11

Moose Club

Country ham, roasted turkey, sharp cheddar, gruyere, bacon, lettuce, tomatoes, house aioli and our own special honey mustard sauce on toasted wheat...\$13

Fireside Chicken

Grilled chicken, gruyere, house aioli, jalapenos, caramelized onions, lettuce, tomatoes and our house honey mustard on a brioche roll...\$12

Fresco Basilico (V)

Plum tomatoes, fresh mozzarella, tomato romesco & basil on a brioche roll...\$9 Add grilled chicken \$12

Mediterranean Chicken Wrap

A wheat tortilla stuffed w/ grilled chicken, bacon, roasted peppers, feta cheese, lettuce, tomato & ranch dressing...\$12

Bistro Cristo

Country ham, bacon, gruyere, tomatoes & caramelized onions covered w/house honey mustard on grilled sourdough...\$12

Rio Grande

Grilled flatbread stuffed w/ sharp cheddar, lettuce, tomato, grilled chicken & poblano dressing...\$11

Mohave BBQ

Grilled chicken or pulled pork, caramelized onions, sharp cheddar, Carolina style bbq sauce stuffed in grilled flatbread...\$13

Upgrade to:

House fries, Sweet Potato Homefries or Spanish Potatoes...\$3
Fruit cup...\$3

House salad or Macaroni Salad...\$2
Cup of Soup...\$3 (specialty soup & togo not included)
Hashbrowns...\$2
Mac & Cheese...\$3

SOUPS

Cup...\$4 (not available togo)

Bowl...\$5

Specialty Soup...MP

STARTERS/SMALL PLATES

Fried Mozzarella Caprese (V)

Fresh mozzarella gently fried, served over mixed greens w/ roma tomatoes, basil & tomato romesco...\$9

Beer Battered Kosher Dills

Served w/ poblano dressing...\$6

Bacon & Bleu Loaded Chips

House made potato chips are smothered in bacon & bleu cheese crumbles & broiled until gooey. Served w/ roasted garlic dressing...\$10

Spinach & Broccoli Aglio e Olio (V+, GF)

Sauteed spinach & broccoli w/ sundried tomatoes & roasted peppers...\$8

Flatbread & Hummus Crudite (V+)

Warmed flatbread served w/ hummus, Kalamata olives, cucumbers, carrots & broccoli...\$11

Dynamite Shrimp

Jumbo shrimp w/ a horseradish stuffing wrapped in bacon, served w/ poblano sauce...\$12

Sloppy Fries (eats like a meal)

House cut fries smothered w/ pulled pork, cheddar cheese sauce & Carolina style bbq sauce...\$12

BURGERS

All burgers except the Black Angus Melt are served on a brioche roll. Served w/ house made chips.

Black & Bleu

Blackened & topped w/ bacon, bleu cheese crumbles, lettuce & tomato...\$14

Jalapeno

Topped w/ sharp cheddar, jalapenos, lettuce, tomato & roasted poblano dressing (spicy)...\$12

California

Sharp cheddar, lettuce, tomato, avocado, mayo & pickled onions...\$12

Black Angus Melt

Gruyere cheese, caramelized onions & spicy mustard on grilled rye. Our version of a patty melt. Try the roasted garlic instead of mustard...\$12

American

Lettuce, tomato & American cheese...\$10
Add bacon...\$13.

'Shroom & Swiss

Topped w/ grilled mushrooms, grilled onions, gruyere, house aioli & a rich mushroom marsala sauce. This is a fork & knife sandwich for sure...\$15

LARGE PLATES

Only Served Tuesday-Saturday 11am-Close

Chicken & Waffles

(available everyday all the time)

Buttermilk fried boneless chicken breasts over a pecan cornmeal waffle topped w/ our house honey mustard & a side of syrup...\$18

Stir-Fry (V, GF)

Assorted fresh vegetables tossed in a peanut soy sauce served over white rice...\$15 Chicken \$18 Shrimp \$20 Chicken & Shrimp \$21

Mushroom & Asparagus Risotto (V, GF)

Sauteed mushrooms & asparagus in a creamy parmesan risotto. Served with Side Salad...\$18 Chicken \$21 Shrimp \$23 Crab \$25

Chicken Marsala

Pan seared chicken breast in a rich mushroom marsala sauce. Served w/ potato & vegetable...\$22

Fish & Chips

Beer battered cod served w/ house fries & poblano & roasted garlic dressing...\$16

Short-Rib Mac & Cheese

Braised beef short-rib & root vegetables over a hearty portion of mac & cheese...\$29

Seafood Mac & Cheese

Pan seared shrimp & lump crab sautéed together w/ tomatoes, onions & roasted peppers then folded into our mac & cheese...\$28

SIDES & A LA CARTE

House Fries- house aioli or ketchup...\$5

Spanish Potatoes- jalapeno's, frizzled onion & old bay...\$4

Bourbon Caramel Sweet Potatoe Homefries...\$4

Hash Browns...\$3

Fruit Cup...\$4

House Salad...\$3

Mac & Cheese (smoked gouda or sharp cheddar)...\$5

Chips...\$2

Avocado...\$2.50

Macaroni Salad...\$4

KIDS MENU- includes one side & kid drink (free refills)

Chicken Fingers (3)...\$7

Peanut Butter & Jelly- strawberry jam, sourdough or wheat....\$6

Grilled Cheese- sourdough or wheat...\$6

Hot Dog...\$6

Mac & Cheese...\$7

Fish Sticks.....\$7