



Featuring our
Complimentary Sportivo Chips with Olympus Dip

APPETIZERS

Chicken Wings 5 pc \$4⁹⁹ 10 pc \$9⁴⁹
Cooked fresh, never frozen

Pork Wings 6 pc \$9⁹⁹
Choice of Wing Sauces
Buffalo in Mild, Medium or Hot
Brown Sugar BBQ
Hotiyaki
Honey Mustard

Nachos \$7⁹⁹
Choice of Beef or Chicken with
Pico de Gallo, Guacamole, Shredded Lettuce

SOUP

Soup of The Day cup \$3⁹⁹ bowl \$7⁹⁹
Primo Green Chili cup \$3⁹⁹ bowl \$7⁹⁹
Seafood Chowder cup \$3⁹⁹ bowl \$7⁹⁹

SANDWICHES & BURGERS

Includes Choice of Side

Grilled Three Cheese Sandwich \$8⁹⁹
on Rosemary Sourdough

Veggie Burger \$9⁹⁹
Black Bean Burger with Avocado, Swiss,
Grilled Tomato & Onion and Lemon Aioli

Double Stack Cheese Burger \$9⁹⁹
American Cheese, Bread & Butter Pickles,
Ketchup & Mustard on an Onion Bun

Lamb Burger \$12⁹⁹
with Mint Tzatzki, Goat Cheese, Lettuce,
Tomato, Onion on Ciabatta Bun

Reuben Sandwich \$9⁹⁹
Corned Beef, Swiss, 1000 Island Dressing
and Sauerkraut on Marbled Rye

Mesquite Turkey \$9⁹⁹
Bacon, Swiss, Chipotle Aioli
on a Ciabatta Roll

Buffalo Chicken Sandwich \$10⁹⁹
Bacon, Bleu Cheese Crumbles, Lettuce,
Tomato and Ranch Dressing

Pulled Pork Sliders \$9⁹⁹
With Bleu Cheese Horseradish Slaw
on Two Hawaiian Rolls

Fried Green Tomato BLT \$9⁹⁹
Lemon Herb Aioli, & Bacon Jam
on Rosemary Sourdough

SIDE DISHES

Seasoned Fries \$3⁹⁹
Brussels Sprouts \$5⁹⁹
Asparagus \$5⁹⁹
Spicy Mustard Potato Salad \$3⁹⁹

SPREADS & DIPS

Served with Indian Flatbread and Crudité

Spinach & Artichoke Dip \$9⁹⁹
Hummus \$7⁹⁹
Smoked Salmon Dip \$10⁹⁹

SALADS

Southwest Salad \$9⁹⁹
Mixed Greens with Black Bean Corn Salsa,
Pico de Gallo, Avocado, Banana Peppers,
Shredded Cheese and Tortilla Strips
Add Grilled Chicken \$4, add Steak \$7

Brussels Sprout Caesar \$10⁹⁹
Fresh Brussels Sprout, Caesar Dressing,
Parmesan, Seasoned Croutons
Add Grilled Chicken \$4, add Steak \$7

ENTRÉES

8 oz Grilled Filet \$23⁹⁹
Hand-cut Grilled with Creole Maitre 'D Butter,
Brussels Sprouts & Potato Puree

Vegetarian Gnocchi \$14⁹⁹
Tomato Sauce, Seasonal Vegetables

Bison-Elk Meatloaf \$16⁹⁹
With Tomato-Pepper Sauce,
Potato Puree & Brussels Sprouts

Build Your Own Pasta Bowl \$8⁹⁹
Angel Hair or Penne Pasta with your choice of
Red Sauce, Pesto Sauce, Meat Sauce
or Tossed in Olive Oil and Parmesan

Soft Shell Tacos \$9⁹⁹
Choice of Beef, Pork, or Chicken

Simple Grilled Salmon \$16⁹⁹
Heirloom Tomatoes, Charred Sweet Onions,
Avocado & Basil, Lime Vinaigrette,
Roasted Fingerling Potatoes

Chicken Francese \$12⁹⁹
Creamy Potatoes, Asparagus,
Lemon-Parsley White Wine Sauce

Pan-Seared Colorado Trout \$19⁹⁹
Choice of Olive Oil or Lemon Caper
Brown Butter, served with Frisee Lardon
and Champagne Vinaigrette

DESSERTS

House Made Cheesecake \$6⁹⁹
Layered Chocolate Cake \$5⁹⁹
Ala Mode \$6⁹⁹