

SMALL BITES

Chicken Wings

\$5.00 half Dozen/ \$9.00 dozen

BBQ Sauce, Honey Mustard or Traditional Celery and Carrot sticks, Ranch or Bleu Cheese for dipping

Breaded Shrimp 9

Five Panko Breaded Shrimp, with
Cocktail Sauce and Lemon

BLT Sliders 6

Applewood-Smoked Bacon, Bibb Lettuce,
Roma Tomato, and Mayonnaise

Prime Rib Sliders 9

Fresh Baked Rolls with Thinly Shaved Prime
Rib, Swiss cheese, Bell Peppers, Red Onion,
and Creamy Horseradish Sauce

Chicken Quesadilla 8

Crisp Flour Tortilla with All Natural Chicken,
Tillamook Cheddar and Swiss Cheese, topped
with Guacamole, Pico De Gallo, and Sour Cream

BRUNCH ITEMS

Denver Omelet 10

Three Egg Omelet with Diced All Natural
Honey Roasted Ham, Diced Bell Pepper,
Bermuda Onion, and Tillamook Cheddar

Talking Rock Breakfast Sandwich 8

Sausage, Medium Fried Egg, Sun-dried
Tomato, Pepper Jack Cheese on a
Butter Toasted Ciabatta Bun

All American Breakfast 9

Two Eggs, Three-Piece Applewood-Smoked
Bacon or Two Breakfast Sausage Links,
Crispy Hash Browns, and Toast

Country Benedict 8

Toasted English Muffin with Sausage Patties,
Two Eggs any Style, with White
Gravy and Hash browns

SALADS

Chipotle Chicken Salad 9

Baby Spinach with Charbroiled All Natural Chicken Breast, Applewood-Smoked Bacon,
Stilton Bleu Cheese, Strawberries, served with Honey Chipotle Vinaigrette

Chef Salad 13

Field Greens with Iceberg topped with Charbroiled All Natural Chicken Breast,
Applewood-Smoked Bacon, All Natural Turkey Breast, All Natural Honey Roasted Ham,
Heirloom Cherry Tomato, Avocado, Hard Boiled Egg, Swiss Cheese,
and Tillamook Cheddar Served with Your Choice of Dressing

Steak Salad 13

Charbroiled 6oz. Flat Iron Steak over Field Greens, Red Grapes, Feta Cheese,
Bermuda Onion, and Kalamata Olive with choice of Dressing

Caesar Salad 8

Romaine Hearts tossed in House made Dressing, Herb Croûtons, Roma
Tomato, Parmesan Cheese, Sautéed Mushroom, White Anchovy,
and Fresh Cracked Black Pepper

Add: Steak \$8 Chicken \$4 Salmon \$7

SANDWICHES & CREATIONS

Served with Your Choice of Fresh Fruit, Seasoned Fries, Panko Onion Rings, Sweet Potato Fries, or Garlic- Cilantro Thin Cut Fries

Pot Roast Sandwich 11

Braised Pot Roast with Creamy Horseradish Sauce, Caramelized Red Onion, Lettuce, Tomato and Tillamook Cheddar Cheese

Mediterranean Wrap 8

Whole Wheat Tortilla with Pesto Hummus, Feta Cheese, Bibb Lettuce, Red Onion, Roasted Bell Pepper, and Pepperoncinis

Talking Rock Burger 10

Half Pound Beef Patty on a Toasted Bun with Lettuce, Tomato, Onion, and Pickle. Add \$.75 ea. Sautéed Mushrooms, Sautéed Onion, Applewood-Smoked Bacon, Avocado, Cheddar, Swiss, Pepper Jack and Bleu Cheese, Horseradish White Cheddar

Ciabatta Tuna 9

Searched Tuna on a Ciabatta Roll with Wasabi Mayo, Shredded Napa Cabbage and Kimchi

New Age Pastrami 13

House Cured Pastrami, Swiss Cheese, Kimchi, and Go-chu-jang Mayonnaise on Grilled Marble Rye Bread

Soup and Sandwich 9

All Natural Turkey Breast, Honey Roasted All Natural Ham, Chicken Salad or Grilled Cheese Sandwich with a Bowl of Soup

Soup D' Jour 7

Enjoy a Bowl of Chef's Soup Creation

Club Sandwich 14

All Natural Turkey Breast and Honey Roasted Ham, Swiss, Tillamook Cheddar, Applewood-Smoked Bacon, Bibb Lettuce, Roma Tomato, Mayonnaise, and Sliced Avocado Layered between Three Slices of Your Choice of Toasted Bread

Cuban Sandwich 14

Crispy Cuban Roll with All Natural Honey Roasted, Braised Pork Shoulder, Dijon Mustard, Mayonnaise, Pickle, and Swiss Cheese

Ranch House Tacos

Two Six Inch Flour Tortillas with, Pico De Gallo, Guacamole, Cabbage, and Cotija Cheese
Tempura Fish \$13 or Colorado Chicken \$11

- Executive Chef Richard Saldivar-

 Gluten Free

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions