

# 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