

DINING SELECTIONS

Served until 10:30 PM Daily

Starters & Salads

Vegetable Spring Rolls
Plum Dipping Sauce
8.95

3 Cheese Plate
Grilled Baguette, Port Reduction
11.95

Tomato, Basil & Fresh Mozzarella
Olive Oil, Balsamic Reduction
8.95

Shrimp Caesar Salad
11.95

Classic Cobb Salad with Choice of Dressing
Field Greens, Chicken Breast, Applewood Smoked Bacon, Avocado, Tomatoes, Egg & Blue Cheese
9.95

Sandwiches

All Burgers and Sandwiches served with Beer Battered Post Fries or Housemade Potato Chips

Grilled Ahi Tuna B.L.T.
Wasabi Mayonnaise
14.95

Buffalo Burger
Served with Sweet Potato Post Fries
11.50

½ lb. Hamburger with Classic Toppings
9.00
Add Tillamook Cheddar Cheese 9.75

Organic BBQ Paradise Valley® Meats Brisket Sandwich
Housemade Coleslaw
9.75

Stuffed Chicken Quesadilla
Grilled Organic Chicken, Cheddar & Jack Cheeses, Tomatoes, Jalapeños & Green Onions
10.95

Grilled Chicken Sandwich
Avocado, Bacon, Lettuce, Tomato & Onion
10.95

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Entrées

Sesame Crusted Halibut
Sautéed Spinach with Lemon Beurre Blanc
25.95

Curry Grilled Salmon
Apple & Date Chutney
24.95

Smoked Chicken Linguine
Alfredo Sauce
23.95

Buffalo Ravioli
Spicy Marinara Sauce with Marinated Plum Tomatoes
26.50

Spaghetti with Meatballs
Marinara Sauce
18.95

Seared Ahi Tuna Steak
Seaweed Salad & Sesame Soy Glaze
26.95

Honey Fried Chicken
Housemade Coleslaw & French Fries
12.50

Desserts

New York Style Cheesecake
6.00

Classic Hot Fudge Brownie Sunday
5.75

Big Blitz Snickers® Pie
6.95

Vanilla, Chocolate, Strawberry or Huckleberry Ice Creams
5.00

MARTINIS

Timberline 10.50

Godiva® white chocolate liqour, Peppermint Schnapps, Grey Goose Vodka

Spa 9.75

Stoli, Stoli Vanil, Housemade Ginger Nectar, Twist of Lemon

Chocolate Labyrinth 9.95

Stoli, Godiva Chocolate Liqour & Chocolate Sauce

Indian Paintbrush 9.25

Bacardi O Rum, Amaretto, Orange Juice, Pineapple Juice, splash of Champagne

Cosmopolitan 9.00

Absolut Citron Vodka, Cointreau, splash Cranberry Juice

Manhattan 9.50

Woodford Reserve Small Batch Bourbon, Sweet Vermouth, splash Cherry Juice

Scotch Blossom 10.25

Macallen 12 yr, Grand Marnier, splash of Orange Juice

Green Apple Martini 8.50

Stoli Green Apple Vodka, Dekuyper Sour Apple Pucker

First Chair *a classic* 9.25

Choice of Vodka or Gin & Blue Cheese Olives

Tuaca Sidecar 9.50

Tuaca Liqour, Cointreau, Sweet & Sour Mix, Fresh Orange Juice

COCKTAILS

The Grand Margarita 8.50

Patron Silver, Grand Marnier & Sweet & Sour Mix

The Blue Glacier 7.75

Bombay Saphire Gin, Ketel One Vodka, Blue Curacao

Bloody Mary 7.00

Absolut Peppar Vodka, Fresh Lime, Housemade Bloody Mary Mix

Kir Royale 8.00

Chateau Ste. Michelle Sparkling Wine, Chambord Liqour, Twist of Lemon

Snake River Sangria 8.95

White Wine, Tuaca, Brandy, Strawberries, Fresh Mint & Champagne

BEERS

*Ask Your Server About Our
Rotating Draft Selection*

Micro Brew Bottles 4.25

Snake River Lager
Snake River Pale Ale
Teton Ale
Obsidian Stout
Black Butte Porter
Alaskan Amber
Fat Tire
Sierra Nevada Pale Ale

Imported Bottles 4.50

Guinness Draught
Heineken
Corona

Domestic Bottles 3.25

Budweiser
Bud Light
Coors
Coors Light
Miller Genuine Draft
Miller Lite
Rolling Rock
O'Douls (Non-Alcoholic)

WINES

Sparkling Wine

Chateau St. Michelle 8.00

Chardonnay

Beringer 5.00
La Crema 8.50
Trefethen 9.50

Pinot Grigio

Beringer 5.00

Sauvignon Blanc

Kenwood 6.00

White Zinfandel

Beringer 5.00

Cabernet Sauvignon

Beringer 6.00
Los Voscós 7.00
Alexander Valley 9.00

Merlot

Beringer 5.50
Clos du Bois 8.50

Pinot Noir

Erath 7.00

Shiraz

Lindemans Shiraz 6.00

Zinfandel

Ravenswood Zin 7.50