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# SALADS

~ Served with a homemade biscuit ~

## THE AVALANCHE

SHAVED BRUSSEL SPROUTS AND CHOPPED KALE ARE TOSSED WITH WALNUTS, PARMESAN, GRILLED CHICKEN, AND A LEMON-DIJON VINAIGRETTE DRESSING ~ 16

## BLACK & BLUE

THIN SLICED GRILLED STEAK, SAUTÉED RED ONION, CHERRY TOMATOES, AND A SPRINKLING OF BLEU CHEESE TOP A BED OF LEAFY GREENS SERVED WITH A HOMEMADE DIJON VINAIGRETTE ~ 18

## THE WILDFIRE

THIS COLORFUL QUINOA SALAD IS SERVED HOT AND STUDED WITH CORN, BLACK BEANS, BELL PEPPERS, AND A GRILLED SHRIMP SKEWER ~ 20  
VEGETARIAN OPTION { STIR-FRIED VEGGIES } ~ 15

## THE CHIEF

POACHED PEAR, PROSCIUTTO, CANDIED WALNUTS, AND FRESH GRAPES ATOP A BED OF LEAFY GREENS WITH A SLICE OF WARM BRIE. SERVED WITH HUCKLEBERRY VINAIGRETTE ~ 17

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# SANDWICHES

~ Served with choice of soup, salad, or home cut fries ~

## NORTHWEST CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH BACON, MELTED SWISS, SAUTÉED ONION, LETTUCE, MAYONNAISE, TOMATO, AND LETTUCE. SERVED ON A GRILLED BRIOCHE BUN ~ 14

## CAPRESE MELT

FRESH MOZZARELLA CHEESE, BASIL PESTO AIOLI, SPINACH, AND TOMATOES SERVED ON GRILLED SOURDOUGH BREAD ~ 13

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# BURGERS

~ Served with choice of soup, salad, or home cut fries ~

## HIGHLAND BURGER

CLASSIC BURGER SERVED ON A BRIOCHE BUN WITH CRISPY BACON, CHEESE LETTUCE, TOMATO, A SLICE OF ONION AND A TOUCH OF MAYONNAISE ~ 14

## HUCKLEBERRY HOUND

SERVED ON A BRIOCHE BUN WITH OUR TANGY HOMEMADE HUCKLEBERRY BBQ, CRISPY BACON, SAUTÉED ONION, MELTED HAVARTI CHEESE, LETTUCE, TOMATO, ONION, AND MAYONNAISE ~ 15

## THE BISON

HAND PATTIED PURE GROUND BUFFALO SERVED ON A GRILLED BRIOCHE BUN WITH LETTUCE, TOMATO, ONION, AND A TOUCH OF MAYONNAISE ~ 15

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# BEVERAGES

SOFT DRINKS ~ 3   COFFEE OR HOT TEA ~ 2.5   JUICE OR MILK ~ 4  
DOMESTIC BEER ~ 3.5   MICROBREW ~ 4.5