

Tavern Menu

Starters

Lobster Tomato Crawfish Bisque
6.00 Bowl 4.00 Cup

Polenta Crusted Calamari 12.00
Thai Chili, Sweet Soy, Ginger Emulsion

Blue Canyon Chips 8.00
*Topped with Great Hill Blue Cheese Cream Sauce
& Crumbled Blue Cheese*

Hog Wings ½ 7.00 Full 14.00
*Bone-In Pork Shanks Dredged in Five Spice Seasoned
Flour and Fried, Finished with Asian Hot Sauce*

Sashimi Tuna Tacos 10.00
Wasabi Cream, Asian Slaw

Crab & Cheese Fondue 10.00
*Taleggio & Fontina Cheeses baked with Lump Crab
Meat in a Cast Iron Skillet; Served with Crostini's*

BC Shrimp Cocktail 12.00
Horseradish, Tomato, Avocado Relish

*Add to any Salad: Salmon-\$7 or
Chicken-\$4*

Flathead Caesar 7.00
*Romaine Lettuce, Asiago Cheese
Crisp, Caesar Dressing*

Main Attractions

Flat Breads

Shaved Prime Rib, Horseradish Sauce,
Provolone Cheese, & Caramelized
Onions 12.00

Braised Pork Belly, Smoked Tomato
Fondue, Boursin Cheese, Crispy Onion
Rings 11.00

Smoked Duck, Hoisin BBQ, Asian Pear,
Cilantro Crème Fraiche, Scallion 12.00

Asparagus, Wild Mushrooms, Organic
Goat Cheese, Pinot Noir Syrup 11.00

Entrees

Bucket of Burgers* 12.00
*4 Mini Burgers topped with Pickle, Cheese and Rocket
Sauce, Served with House-cut Fries*

Beer Can Chicken 18.00
*A big ol' bird roasted with BEER!!
BBQ Ranch Dipping Sauce*

Crispy Grouper Sandwich 10.00
*Scallion Pesto Mayo & Swiss Cheese
Served with House-cut Fries*

Grilled Prime Rib and Cheese 11.00
Slow Roasted Prime Rib, Poblano Pepper Butter,
Provolone Cheese, Caramelized Onion,
Sourdough Bread, Rosemary Fries

**These items may contain raw or undercooked ingredients
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**