

# WINTER LUNCH MENU

## FIRST COURSES

- Edamame** (GF) (V)  
sea salt, hoisin dipping sauce 7
- Black Bean Hummus** (GF) (V)  
roasted garlic harissa, feta, warm pita bread 10
- RSC Herb~Parmesan Shoestring Fries** (GF) (V)  
brown butter, housemade ketchup 9
- Cajun Smoked Chicken Wings** (GF) (V)  
pickled vegetables, Jamaica's Kitchen jerk sauce 15
- Oaxacan Guacamole** (GF) (V)  
queso fresco, guajillo chile, cilantro, lime spiced tortillas 15
- Hawaiian Style Poke\*** (GF) (V)  
sashimi-grade hamachi, coconut sticky rice 20
- Fresh Dungeness Crab Tower** (GF) (V)  
avocado, tomato, pea sprouts, crispy spiced wontons, sauces of wasabi, soy and sweet chile 24
- Ahi Tuna Tartare** (GF) (V)  
#1 Hawaiian ahi tuna, caper, dill, nicoise olive, black winter truffle, lime caper aioli, garlic herb chips 24
- Deer Valley Turkey Chili** (GF) (V)  
sour cream, cheese, onions, diced tomatoes, grilled fresh corn tortillas cup~10 bowl~12
- RSC Elk Chili** (GF) (V)  
braised elk and short rib, fresh roasted chile peppers, Gold Creek Farms drunken cheddar cup~12 bowl~16
- Baby Kale, Apple, Cranberry and Farro Salad** (GF) (V)  
mustard greens, toasted pecans, Derby sage cheddar, Mexican cinnamon, ginger pear vinaigrette small~12 large~16

## MAIN COURSES

- Asian Grilled Chicken Salad** (GF) (V)  
orange glazed all-natural chicken breast, crisp greens and vegetables, soy ginger vinaigrette small~15 large~18
- Fish of the Day Tacos\*** (GF) (V)  
mango~avocado salsa, southwest slaw, smoked haba~ero mayonnaise, crisp corn tortilla shells or grilled fresh corn tortillas 28
- Spaghetti and Meatballs**  
housemade meatballs and tomato sauce, Rockhill Creamery gouda, grilled ciabatta bread 18
- Gold Creek Farms Artisan White Cheddar Cheeseburger\*** (GF) (V)  
Niman Ranch beef, turkey or housemade veggie patty, bacon~onion jam, pretzel bun, RSC herb~parmesan shoestring fries 23
- Bacon BBQ Bison Burger\*** (GF) (V)  
natural bison patty, smoked haba~ero cheddar, guacamole, barbeque sauce, smoked haba~ero aioli, Tuscan bun, RSC herb~parmesan shoestring fries 25
- 44 Farms Mole Short Rib Tacos** (GF) (V)  
grilled pineapple salsa, pickled red onions, shredded cabbage, red chile mayonnaise, cilantro, tomatoes, guacamole, fresh white corn tortillas 20
- RSC Halibut n'Chips** (GF) (V)  
wild Alaskan halibut, remoulade sauce, coleslaw, RSC herb~parmesan shoestring fries 28

*No more than two checks per table please. Please note a 20% service charge will be added for parties of eight or more. The service charge is subject to state and local sales tax.*

(GF) *Gluten free version available*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*