

# WINTER DINNER MENU

## FIRST COURSES

**Black Bean Hummus**  
roasted garlic harissa, feta, warm pita bread 10

**RSC Herb~Parmesan  
Shoestring Fries** ☒  
brown butter, housemade ketchup 9

**Shrimp Fritters**  
wild caught shrimp, coconut~curry dipping sauce 16

**Oaxacan Guacamole** ☒  
queso fresco, guajillo chile, cilantro, lime spiced tortillas 15

**Hawaiian Style Poke**\* ☒  
sashimi-grade hamachi, coconut sticky rice 20

**Fresh Dungeness Crab Tower** ☒  
avocado, tomato, pea sprouts, crispy spiced wontons, sauces of wasabi, soy and sweet chile 24

**Crawfish Bisque**  
sautéed tail meat, peppers, leeks, citrus crème fraîche  
cup~14 bowl~18

**Deer Valley Turkey Chili** ☒  
sour cream, cheese, onions, diced tomatoes,  
grilled fresh corn tortillas cup~10 bowl~12

**RSC Elk Chili** ☒  
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** ☒  
mustard greens, toasted pecans, Derby sage cheddar,  
Mexican cinnamon, ginger pear vinaigrette  
small~12 large~16

## MAIN COURSES

**Asian Grilled Chicken Salad** ☒  
orange glazed all-natural chicken breast, crisp greens and  
vegetables, soy ginger vinaigrette small~15 large~18

**Fish of the Day Tacos**\* ☒  
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**\* ☒  
Niman Ranch beef, turkey or housemade veggie patty,  
bacon~onion jam, pretzel bun, RSC herb~parmesan  
shoestring fries 23

**Bacon BBQ Bison Burger**\* ☒  
natural bison patty, smoked haba~ero cheddar,  
guacamole, barbeque sauce, smoked haba~ero aioli,  
Tuscan bun, RSC herb~parmesan shoestring fries 25

**Roasted Organic Chicken Breast  
Picatta**  
housemade spinach pappardelle, roasted butternut  
squash, lemon~caper pan sauce 27

**Miso Cured Sockeye  
Salmon Fillet** ☒  
scallion cauliflower rice, black beluga lentils,  
kaffir lime leaf crème fraîche 28

**Seared 44 Farms Bavette  
Steak**\* ☒  
spice rubbed bavette steak, fennel parsnip purée,  
rainbow chard, hibiscus rhubarb and chardonnay sauce 32

*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.*

☒ *Gluten free version available*

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