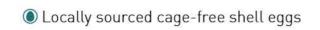


LUNCH MENU | 11AM – 5PM

STARTERS	ENTRÉE SALADS
CRISPY PROVOLONE	romaine lettuce, grilled chicken, bacon, bleu cheese crumbles, avocado, tomato, red onion, hard-boiled egg, red wine vinaigrette
STUFFED PEPPER	*CLASSIC CAESAR SALAD
CRAB CAKE PORTOBELLO\$1 provolone and parmesan cheeses au gratin, red pepper coulis, scallion oil	
CRISPY FRIED PRAWNS\$7 panko encrusted, grilled lemon, cocktail sauce	APPLE HARVEST SALAD
CHICKEN STRIPS	*SALMON SPINACH SALAD
HOUSE-MADE TATER TOTS\$ LOADED: bacon lardons, cheddar cheese, sour cream, scallionsADD \$2 CHILI CHEESE SMOTHERED: Auburn beef chili, cheddar jack cheese, diced onion, sour creamADD \$5	*STEAK SALAD
SOUP & SALADS CLAM CHOWDER	TACO SALAD
AUBURN BEEF CHILI	SEAFOOD LOUIE SALAD
PETITE GARDEN SALAD artisan greens, carrots, tomato, cucumber, radish, croutons, red wine vinaigrette \$\frac{\\$}{2}\$	7
*PETITE CAESAR SALAD\$	7

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romaine lettuce, parmesan, croutons,

traditional caesar dressing





LUNCH MENU | 11AM – 5PM

ASIAN CUISINE

FRIED RICE

egg, peas, scallions and rice CHOOSE vegetables \$14 | chicken \$16 | meat \$19 | seafood \$22

MONGOLIAN CHICKEN OR BEEF

stir fried with onions, scallions, chili peppers, Mongolian sauce over deep fried noodles

CHOOSE chicken \$24 | beef \$27

served with Jasmine rice

HONEY WALNUT PRAWNS\$25 prawns, candied walnuts and sweet honey sauce,

SIGNATURE DISHES

*FLAT IRON STEAK FRITES......\$28
tender cut of steak with generous marbling, served
with broccoli, steak fries, mustard demi-glace

sauce, provolone cheese, fettuccine pasta

FRY BREAD TACO\$12

Auburn beef chili, lettuce, cheddar cheese, tomato, salsa

sweet potato, avocado, crispy carrots, cashew aji Amarillo sauce

FISH N CHIPS\$19

cod fillets, battered in house-made beer batter, fried golden, served with steak fries, coleslaw, tartar sauce

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LUNCH MENU | 11AM – 5PM

HAND HELDS

ALL SANDWICHES COME WITH A CHOICE OF FRESH FRUIT, STEAK FRIES, COLESLAW, OR CHIPS.

*PRIME RIB MELT......\$20 thin-sliced prime rib, melted Swiss cheese, sautéed onions, creamy horseradish, au jus, French baguette

*BYOB - BUILD YOUR OWN BURGER \$18 CHOOSE 1: PATTY

casino blend beef burger, grilled chicken breast, beyond meat patty, or black bean patty

CHOOSE 1: CHEESE

American, bleu cheese, cheddar, pepper jack, or Swiss

EXTRAS:

sautéed onions, sautéed mushrooms, onion straws \$1 EACH avocado, applewood bacon \$2 EACH

CONDIMENTS:

mayonnaise, bbq, bistro sauce

Sun dried tomato-chipotle hummus, cucumbers, bean sprouts, avocado, artisan greens, fresh herbs, lemon vinaigrette, country sourdough bread

BREAKFAST ANYTIME

*STEAK AND EGGS • \$20 6 oz beef steak with two eggs cooked your way, hash browns, and choice of toast

*CHICKEN FRIED STEAK AND EGGS
...... \$17
smothered in country gravy, two eggs your way,
hash browns, and choice of toast

DESIGN YOUR OWN OMELET\$17
three-egg omelet served with hash browns, and choice of toast

CHOOSE 2: PROTEIN

country ham, applewood bacon, beyond meat, smoked kielbasa, seasoned chorizo, or pit smoked salmon

CHOOSE 1: CHEESE

cheddar, Swiss, pepper jack, American, or jack

CHOOSE 2: VEGETABLES

tomato, onion, spinach, jalapeño, bell pepper, avocado, or mushrooms

SUBSTITUTE egg whites or eggbeaters \$2

EACH ADDITIONAL topping \$1.50

DESSERTS \$9

FRUIT TARTLET

FLOURLESS CHOCOLATE MOUSSE CAKE

NY CHEESECAKE

CARROT CAKE WITH HAZELNUT NOUGATINE BREAD PUDDING WITH CRÈME ANGLAISE A LA MODE DU CHEF for \$2

sugar free dessert available upon request

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STARTERS	SALADS
CRISPY PROVOLONE	PETITE GARDEN SALAD artisan greens, carrots, tomato, cucumber, radish, croutons, red wine vinaigrette \$7\$
STUFFED PEPPER	*PETITE CAESAR SALAD
CRAB CAKE PORTOBELLO	*CLASSIC CAESAR SALAD\$10 romaine lettuce, parmesan, croutons, traditional caesar dressing
CRISPY FRIED PRAWNS	ADD chicken \$8 shrimp \$10 *salmon \$11 *steak \$17
A MATTER OF CHOICE	APPLE HARVEST SALAD
HOUSE-MADE TATER TOTS\$8 LOADED: bacon lardons, cheddar cheese, sour cream, scallionsADD \$2	COBB SALAD
CHILI CHEESE SMOTHERED: Auburn beef chili, cheddar jack cheese, diced onion, sour creamADD \$5	*SALMON SPINACH SALAD\$22 baby spinach, candied walnuts, dried apricots, feta cheese, raspberry vinaigrette
SOUPS	*STEAK SALAD
CLAM CHOWDER	
AUBURN BEEF CHILI	SEAFOOD LOUIE SALAD\$26 PNW crab, jumbo shrimp, avocado, tomato, country olives, artisan greens, hard-boiled egg crab only add \$4

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ASIAN CUISINE HONEY WALNUT PRAWNS\$25

prawns, candied walnuts and sweet honey sauce, served with Jasmine rice

FRIED RICE

egg, peas, scallions and rice CHOOSE vegetables \$14 | chicken \$16 | meat \$19 | seafood \$22

MONGOLIAN CHICKEN OR BEEF

stir fried with onions, scallions, chili peppers, Mongolian sauce over deep fried noodles CHOOSE chicken \$24 | beef \$27

*PHO TAI\$18 sliced rare beef, green and yellow onions, cilantro, rice noodles, bean sprouts, jalapeños, thai basil, lime

PHO GA\$18 chicken, green and yellow onions, cilantro, rice noodles, bean sprouts, jalapeños, thai basil, lime

HAND HELDS

ALL SANDWICHES COME WITH A CHOICE OF FRESH FRUIT, STEAK FRIES, COLESLAW, OR CHIPS.

*WAGYU BURGER......\$25 applewood bacon, tomato chutney, bistro sauce, gruyere cheese, artisan greens, brioche bun

*BYOB - BUILD YOUR OWN BURGER\$18 **CHOOSE 1: PATTY**

casino blend beef burger, grilled chicken breast, beyond meat patty, or black bean patty

CHOOSE 1: CHEESE American, bleu cheese, cheddar, pepper jack, or Swiss

sautéed onions, sautéed mushrooms, onion straws \$1 EACH avocado, applewood bacon \$2 EACH

CONDIMENTS: mayonnaise, bbg, bistro sauce

EXTRAS:

*PRIME RIB MELT.....\$20

thin-sliced prime rib, melted Swiss cheese, sautéed onions, creamy horseradish, au jus, French baguette

BLACKSTONE RUEBEN\$14 corned beef, Swiss cheese, sauerkraut, thousand

island, rye bread

TURKEY CLUB\$16 bacon, avocado, lettuce, tomato, red onion, mayonnaise, sourdough bread

sun dried tomato-chipotle hummus, cucumbers, bean sprouts,

avocado, artisan greens, fresh herbs, lemon vinaigrette, country sourdough bread

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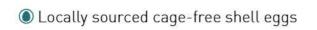




SIGNATURE DISHES THE GRILL MEATLOAF\$18 SERVED WITH CHOICE OF TWO SIDES. casino blend beef meatloaf, served with mashed *6 OZ FLAT IRON STEAK\$37 potatoes, green beans, brown gravy, onion straws *12 OZ NEW YORK STRIP STEAK \$44 CHICKEN POT PIE\$17 chicken, mushrooms, peas, carrots, celery, sauce velouté, Yukon potato purée, white cheddar cheese, *16 OZ RIBEYE STEAK\$52 onion straws, scallions *10 OZ BONE-IN PORK CHOP\$24 CHEF'S MAC N CHEESE cavatappi pasta, green chilis, country ham, bacon lardons, cream, white cheddar, herbed bread crumbs *8 OZ SALMON \$31 grilled, blackened, or cedar planked FETTUCCINE ALFREDO\$13 *PRIME RIB garlic parmesan cream sauce, garlic bread slow-roasted, prime beef rib with a spice rub, ADD chicken \$8 | shrimp \$10 | *salmon \$11 | *steak \$17 accompanied by au jus and creamy horseradish 16 oz KING CUT\$42 SPAGHETTI AND MEATBALLS\$19 12 oz QUEEN CUT\$35 Italian meatballs, marinara sauce, parmesan cheese, garlic bread 8 oz PRINCE CUT\$29 CHICKEN PARMIGIANA\$19 breaded, fried crispy boneless chicken breast, marinara **ACCOMPANIMENTS** sauce, provolone cheese, fettuccine pasta STEAMED LOBSTER TAIL\$67 CHICKEN OSCAR\$32 BUTTERED GARLIC PRAWNS\$12 pan-seared airline chicken breast, asparagus, PNW crab, wild rice pilaf, béarnaise sauce 1/2 LB SNOW OR DUNGENESS STEAMED CRAB\$28 BISON RIBS\$25 SAUTÉED ONIONS AND MUSHROOMS......\$6 cured, braised, glazed and grilled with huckleberry BBQ sauce, OSCAR STYLE\$17 green onions, served with fry bread and coleslaw MUSTARD DEMI-GLACE\$3 LIVER AND ONIONS\$17 beef liver, sautéed onions, served with mashed potatoes, green beans, brown gravy HARVEST BOWL /\$21 quinoa, farro, mushrooms, Brussels sprouts, cauliflower, sweet potato, avocado, crispy carrots, cashew aji Amarillo sauce FISH N CHIPS\$19 cod fillets, battered in house-made beer batter, fried golden,

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served with steak fries, coleslaw, tartar sauce

BREAKFAST ANYTIME

*STEAK AND EGGS •\$20 6 oz beef steak with two eggs cooked your way, hash browns, and choice of toast

*CHICKEN FRIED STEAK AND EGGS
.....\$17
smothered in country gravy, two eggs your way,
hash browns, and choice of toast

DESIGN YOUR OWN OMELET\$17 three-egg omelet served with hash browns,

CHOOSE 2: PROTEIN

and choice of toast

country ham, applewood bacon, beyond meat, smoked kielbasa, seasoned chorizo, or pit smoked salmon

CHOOSE 1: CHEESE

cheddar, Swiss, pepper jack, American, or jack

CHOOSE 2: VEGETABLES

tomato, onion, spinach, jalapeño, bell pepper, avocado, or mushrooms

SUBSTITUTE egg whites or eggbeaters \$2

EACH ADDITIONAL topping \$1.50

SIDE DISHES \$7

WILD RICE PILAF

MAC & CHEESE

SAUTÉED SPINACH

BROCCOLI

GREEN BEANS

STEAK FRIES

BAKED POTATO

LOADED: bacon lardons, cheddar cheese, sour cream, scallions ...ADD \$2

MASHED POTATOES

LOADED: bacon lardons, cheddar cheese, sour cream, scallions ...ADD \$2

ONION STRAWS

DESSERTS \$9

FRUIT TARTLET

FLOURLESS CHOCOLATE MOUSSE CAKE

NY CHEESECAKE

CARROT CAKE WITH HAZELNUT NOUGATINE

BREAD PUDDING WITH CRÈME ANGLAISE

A LA MODE DU CHEF for \$2

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^{***}sugar free dessert available upon request***