

# APPETIZERS

SERVED 3:30 PM - CLOSE

RAINBOW ROLL 24 GF

SPICY TUNA ROLL 18 GF

CALIFORNIA ROLL 17 GF

*served with pickled ginger, wasabi,  
and light soy sauce*

HAWAIIAN STYLE AHI POKE 18

*marinated diced ahi, wakame salad,  
crisp wonton, and avocado*

HOUSE-MADE HUMMUS 15 V GF

*topped with olives, oven dried tomatoes, cucumber,  
red onion, EVOO, and feta, served with grilled  
naan & carrot planks*

CRISPY CRAB AND ARUGULA SALAD 21

*a large, thin, crispy Maryland crab cake topped  
with dressed arugula, avocado, balsamic, and  
lemon aioli*

FIG & GOAT CHEESE TART 16 V

*with balsamic arugula and spiced pecans*

DYNAMITE SHRIMP 17 GF

*light, crisp, creamy, spicy -  
the gluten free version of the Asian spiced classic*

CRISPY BRUSSELS SPROUTS 16 V GF

*with pomegranate seeds, toasted pepitas,  
ancho-citrus glaze and goat cheese*

NEW GUACAMOLE & CHIPS 15 V GF

*Haas avocado, fresh lemon, serrano, cilantro,  
and red onion with tri-colored chips*

NEW BAHN MI STYLED

CHICKEN SUMMER ROLLS 15 GF

*crisp vegetables and citrus glazed chicken with  
chili-lime ponzu and Thai peanut dipping sauces*

# SOUPS & SALADS

SERVED 3:30 PM - CLOSE

NEW CUCUMBER TOMATO

GAZPACHO 7 V GF

*finished with avocado*

FRENCH ONION SOUP 9

*broiled with baguettes & gruyere cheese*

MATZO BALL 7

*with shredded chicken*

POACHED PEAR &

POINT REYES SALAD 14 GF

*mesclun mix, Point Reyes blue cheese, white wine  
poached pears, shaved prosciutto, honey almond  
sherry dressing*

ICEBERG WEDGE 12 GF

*applewood bacon, tomatoes, blue cheese crumbles,  
chives, and buttermilk ranch dressing*

TRADITIONAL CAESAR SALAD 12

*Caesar dressing, garlic croutons,  
confetti parmesan reggianno  
white anchovies by request*

ROASTED BEETS & MIXED GREENS 14 V

*warm red and yellow beets, Boursin floret,  
grilled ciabatta, crushed candied pecans,  
raspberry dressing*

*add to any salad: Seared Ahi 12, Grilled Chicken 7,  
Grilled Shrimp 10, Grilled Salmon 12*

# CASUAL FARE

SERVED 3:30 PM - CLOSE

## INDIAN RIDGE BABY BACK RIBS 23 GF

*24-hour dry rub, Carolina BBQ sauce and coleslaw*

## INDIAN RIDGE CARNIVORE PIZZA 17

*12" pizza with pepperoni, bacon, sausage and mozzarella*

## WILD MUSHROOM FLATBREAD 17 V

*baby spinach, roasted wild mushrooms, midnight moon gouda goat cheese, parmigiano reggiano, truffle oil and balsamic scented Asian pear*

## UPCOUNTRY MAUI PIZZA 17

*BBQ chicken breast, mozzarella, a hint of goat cheese, red onion, pineapple and cilantro*

## CEDAR PLANKED SALMON 26 GF

*with roasted fingerling potatoes, steamed broccolini and tomato caper relish*

## FRESH BEER BATTERED FISH AND CHIPS 25

*2 large Corvina Sea Bass pieces and our house fries served with tartar sauce, lemon and malt vinegar*

## MACADAMIA NUT CRUSTED MAHI MAHI 28

*yakisoba vegetable stir fry, sweet chili beurre blanc*

## HAND SMASHED CHEDDAR BURGER 18

*our special 100% Angus blend, griddled medium, with cheddar, lettuce, tomato, onion, and our special burger sauce on a grilled brioche bun with a side choice substitute with a Beyond Meat patty +2*

## STEAK FRITES 38 GF

*5 oz filet mignon, sautéed broccolini, French fries, and sauce au poivre*

## WHITE BOLOGNESE PAPARDELLE 29

*supreme sauce with caramelized veal and pancetta, with aromatic vegetables and herbs*

## NEW BEEF BOURGUIGNON 27 GF

*homemade beef stew with red wine, mushrooms and pearl onions, served with whipped potatoes*

## LOBSTER RICOTTA RAVIOLIS 37

*broiled lobster tail, yellow curry, Thai basil, spinach pasta, crisp lardon*

GF = GLUTEN FREE OR GLUTEN FREE POSSIBLE

*Please note: GF items may contain trace amounts of gluten during processing*

V = VEGETARIAN OR VEGETARIAN POSSIBLE

*Please notify your server if you would like the vegetarian alternative*

# DESSERTS

SERVED 3:30 PM - CLOSE

NEW TUACA CHOCOLATE CREME BRÛLÉE 10 V GF

*with fresh berries*

GRANNY APPLE CRUMBLE 14 V

*warm caramel and Häagen-Dazs vanilla ice cream*

NY CHEESECAKE 12 V

*with strawberry sauce and whipped cream*

SPUMONI BOMBA 9 V GF

*strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate drizzle*

CARROT CAKE 12 V

*3 layers of carrot cake with cream cheese frosting, carrots, coconut, pineapple, golden raisins and walnuts*

WARM BUTTER CAKE 14 V

*with fresh strawberries, strawberry sauce and vanilla ice cream*

SORBETS 7 V GF

*Lemon*

*Blackberry Cabernet*

ICE CREAM 7 V GF

*Vanilla*

*Chocolate*

*Cinnamon*