



## DINNER STARTERS

### **\*Sesame Encrusted Tuna**

Pan seared tuna with a wasabi-citrus sauce. 13.00

### **Portobello Stack**

Crispy fried portobello mushroom with roasted peppers, caramelized onions and a basil aioli. 13.00

### **Sausage and Cheese Plate**

Seasonal cheese and local sausage with accompaniments. Ask server for selection. 20.00

### **\*Shrimp Cocktail**

Slow poach shrimp with spicy cocktail sauce. 12.00

### **\*Chicken Wings**

Choice of Buffalo, BBQ, sweet chili or garlic Parmesan sauce. 16.00

### **Artichoke green chili dip**

With fresh tortilla chips. 13.00

### **\*Skewers**

2 skewers of 4 oz sterling silver beef & (4) jumbo shrimp. 18.00

## SOUPS & SALADS

\*Chef's Soup du Jour - Cup 4.00 - Bowl 6.00

### **House Salad**

Mixed greens, sliced cherry tomato, cucumber, white cheddar & mozzarella cheese, house croutons. 5.00

### **Traditional Caesar Salad**

Crisp Romaine with house made Caesar, parmesan cheese & croutons. 6.00

### **\*Cobb Salad**

Fresh greens, roasted cherry tomatoes, grilled asparagus, bacon, hard boiled egg, cheddar, croutons. 13.00

## À LA CARTE

\*6 Grilled shrimp 8.00 - Mushrooms & onions 3.00

\*6 oz Salmon filet 9.00 - House vegetables 6.00

\*6 oz Lobster tail 28.00

\*Tuna steak 10.00

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS  
OR UNPASTURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\*

All sauces and dressings are made in-house.



## TRAPPER'S ENTREES

**\*Build Your Own Trappers Burger** 13.00

**\*6 oz Bison Burger** 18.00

Served on brioche bun with french fries, pickle chips.

Add - Egg, avocado purée, mushrooms or Hatch green chile 1.50 | Cheese - Cheddar, American, Pepper Jack or Swiss 1.00

## DINNERS

All dinners come with your choice of two sides & complimentary house bread.

Beef Steaks served with roasted garlic butter.

**\*12 oz Ribeye Steak** 36.00 | **\*7 oz Beef Tenderloin** 36.00 | **\*8 oz Sirloin** 26.00 | **\*12 oz NY Strip** 36.00

**\*6 oz Bison Filet, red wine shallot reduction** 38.00

**\*Chicken Fettuccine Alfredo**

Grilled chicken, roasted tomatoes, fresh spinach tossed with a creamy garlic Parmesan sauce. 18.00

**\*10 oz Porter House Pork Chop, sautéed mushrooms** 26.00

**\*Herb Cornish Game Hen**

Roasted Cornish game hen with roasted potatoes and asparagus. 23.00

**\*Meat Loaf**

House made meatloaf with brown gravy. 15.00

## SEAFOOD

**\*Surf & Turf**

3 oz lobster tail, 5 oz beef tenderloin, three jumbo shrimp, three scallops, roasted potatoes, and a side of asparagus. 49.00

**\*Honey Glazed Salmon**

6 oz Honey-garlic salmon with bacon rice pilaf and asparagus. 25.00

**\*Steak and Lobster**

8 oz Sirloin & 6 oz Lobster tail. Choice of two sides. 56.00

**\*Lobster Mac and Cheese**

Butter poached lobster mixed into our house mac and cheese and baked. 30.00

**\*Bacon Scallops**

(3) pan seared scallops on rice pilaf with bacon crumbles and a brown butter sauce. 32.00

**\*(2) 7 oz Fried Cajun Catfish filet**

Served with coleslaw and chipotle sauce. 24.00

## SIDES

Loaded baked potato (sour cream, cheese, bacon, chives), roasted potatoes, french fries, mac and cheese, mashed potatoes.

Sweet potato fries add 1.50 - \*Bacon add 2.00 - Onion rings add 1.50

## DESSERTS

Desserts prepared fresh and from scratch. Check with your server on availability.

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