

Appetizers & Starters

CHICKEN POTSTICKERS

Chicken and vegetable filled wrapper with wasabi cream and Polynesian slaw. 9.

CALAMARI

Golden deep fried calamari tubes and tentacles with red pepper aioli. 12

ASIAN NACHOS

crispy wontons, mozzarella, breast of chicken, sweet-hot peanut sauce, wasabi cream, tomatoes, green onions. 9.

BUFFALO ROLLS

Chicken, cheddar, buffalo sauce, fried, bbq ranch 8.5

HOUSEMADE GUACAMOLE

House fresh with corn tortillas and salsa 6.

COUGAR GOLD CHIPS

Fried potato chips with a Cougar Gold cheese sauce, diced tomatoes and green onions. 9.

SPINACH AND ARTICHOKE DIP

Served with garlic crostini. 10

MOZZARELLA MARINARA

Our house specialty, hand breaded deep-fried mozzarella. Served with marinara and ranch 7

Soup and Salad

- Salad dressing choices: Ranch, Blue Cheese, 1000 Island, Honey Mustard, Caesar, Italian, Balsamic or Huckleberry Vinaigrette.

FRENCH ONION SOUP

House made beef bouillon broth, baked with sliced baguette, Swiss and Parmesan. 6.

CRAB AND LOBSTER BISQUE

Dungeness crab, Maine lobster, charred corn, sherry and cream. Cup 7. Bowl 9.

GREEK

mixed greens, roma tomato, feta, black olives, kalamata olives, cucumbers, red peppers, and Greek dressing. 9.

CLAM CHOWDER

Award winning house made clam chowder. Cup 4.5. Bowl 6.5.

SALMON SALAD

Chopped greens, seared salmon, toasted almonds, diced tomatoes, red, onions, and micro greens. With a apple vinaigrette. 13

BANYANS COBB SALAD

Fresh greens with chicken, bacon, avocado, tomato, egg and bleu cheese crumbles. 11.

ASIAN CHICKEN SALAD

Chopped greens, marinated chicken, mai fun noodles, toasted almonds, green onions, tomatoes, cucumbers, mandarin oranges and sesame seeds. Tossed in our Ginger Soy dressing. 11

CAESAR SALAD

romaine, parmesan cheese, house made garlic croutons, caesar dressing, Side 4. Entrée 8. Grilled Chicken 11.

BABY HOUSE ICEBERG

Tomato, radishes, bacon, red onion and micro greens. Side 4.5, whole 10.

Fresh Pasta

• Items below come with your choice of House baby iceberg or Caesar salad and bread. •

WILD MUSHROOM RAVIOLI

Portabella, shiitake, and crimini mushroom raviolis in a creamy mushroom pesto sauce. 18

PAPPADELLE CHICKEN

Fresh papardelle noodles grilled chicken, zucchini mushrooms, garlic cream, fresh parmesan 16.

COUGAR GOLD MAC AND CHEESE

Grilled chicken and radiatore noodles tossed with Cougar Gold cheese and baked till golden brown. 15.

LINGUINI CARBONARA

Applewood smoked bacon, linguine, garlic cream, parm romano and green onion. 16.

HOUSEMADE LASAGNA

mozzarella, parmesan, ricotta, mushroom bolognese and Alfredo papardelle. 13.

SHRIMP AND HOTLINKS

Sautéed prawns, andouille sausage penne pasta, chipotle cream, diced tomatoes and scallions. 16

FETTUCINE RUSTICA

Fresh fettuccine, spicy marinara, capers, Kalamata olives, parmesan. 11. Add Italian Meatballs 15.

From The Land

Items below come with your choice of House baby iceberg or Caesar salad and bread. For the ● steaks, they are cooked to your specification and come with your choice of white cheddar mashed ● potatoes, baked potato, rice pilaf or fries.

NEW YORK STRIP STEAK 14 OZ

Harris Farm Certified Angus strip steak.. 28.

FILET MIGNON 8 OZ

Choice bacon wrapped filet mignon. Seared in our broiler the most tender of all meats. 28.

CHICKEN PARMESAN

Breaded chicken breast, marinara sauce, mozzarella, parmesan and papardelle alfredo 16.

GRILLED RIB EYE 16 OZ

Grilled Double R Choice rib eye steak seared with sautéed mushrooms 29.

MAUI RIBS

Kalbi marinated grilled short ribs served with rice pilaf and chefs vegetable 18.

MADEIRA CHICKEN

Sautéed flour dusted breast of chicken baked with mozzarella, and Madeira mushroom wine sauce. Served with garlic mashed potatoes. 17.

From The Sea

PARM BAKED HALIBUT

Fresh Alaskan halibut rolled and seared then baked.
With wild rice pilaf and sautéed fresh vegetables 27.

SCAMPI PRAWNS

Grilled jumbo gulf prawns with angel hair pasta
mushroom, basil cream 23.

DUNGENESS CRAB CAKES

Fresh dungeness crab, canadian rock shrimp, red bell pepper, bread crumbs and red pepper aioli. Comes with chef
vegetables and your choice of baked potato, white cheddar mashers, rice pilaf or fries. 24.

FISH N CHIPS

Hand breaded Alaskan cod in tempura batter and
Japanese panko bread crumbs, fresh fries and
housemade tarter 12.5

GRILLED SALMON

House seasoned Atlantic salmon with our fresh
guacamole salsa. Finished with rice pilaf and chefs
vegetable. 23.

Burgers

ALL BURGERS ARE 6 OZ AMERICAN KOBE BEEF, SERVED WITH YOUR CHOICE OF SOUP, SALAD, CAESAR SALAD, OF FRIES. ADD SWEET POTATO FRIES 1, OR BISQUE 2.5.

BACON BLEU CHEESE BURGER

Grilled and topped with hickory smoked bacon and bleu
cheese crumbles. 11..

HAWAIIAN CHICKEN BURGER

teriyaki chicken breast, grilled pineapple, swiss toasted
bun lettuce tomato 10.

RIDGE BURGER

Prosciutto, Cougar Gold cheese, lettuce, tomato, and onion straws served on a ciabatta roll. 13

SOUTH OF THE BORDER BURGER

Guacamole and pepperjack cheese, 10.

SALMON BURGER

Seared Atlantic salmon, avocado, lettuce, tomato, and
red pepper aioli on a toasted brioche bun. 13.

CAJUN CHICKEN SANDWICH

Blackened chicken breast, jack cheese, lettuce, jicama coleslaw and chipotle mayo on a brioche bun 11.

Specialties

BAJA FISH TACOS

Battered cod, shredded cabbage, daikon, onions, cilantro,
tomatoes, and crema, With guacamole and rice. 11.

FILET SANDWICH

Grilled garlic roasted filet medallions on a toasted
baguette with lettuce tomato and aioli. Served on a
ciabatta roll. 13.5

STEAK AND PRAWNS

Grilled 6 oz choice Snake River Farms sirloin with
coconut prawns. Served with garlic mashed potatoes
and chefs vegetable. 21

SHRIMP TACOS

Seared shrimp, cabbage, queso fresco, cilantro.
guacamole, salsa and spicy crema. Served with
guacamole and rice. 11.

CUBAN SANDWICH

Hot pulled pork, ham, lettuce, tomatoes, pickles, fontina cheese, yellow mustard and mayo. Served on a baguette. 11.