



APPETIZERS

MONUMENTAL NACHOS ~ A tower of crisp house-made tortilla chips heaped with beans, onions, jalapenos, olives, tomatoes and melted cheese, served with fresh salsa	\$12
With beef or grilled chicken	\$15
BLACKENED SHRIMP NEW ORLEANS ~ Cajun jumbo shrimp pan seared and served over a house biscuit with a white wine lemon sauce	\$12
MOUNTAIN WINGS ~ Crusted chicken wings tossed in house-made Buffalo sauce, served with our bleu cheese dressing & celery sticks	\$10
SPINACH ARTICHOKE DIP ~ Creamy mini-casserole of spinach and artichokes baked and served with house-made tortilla chips	\$9
MEDITERRANEAN EGGPLANT ~ Thin slices of fried eggplant layered with goat cheese, olive tapenade and spinach, served with house-made vegetarian marinara	\$12
SAUTÉED MUSHROOMS ~ Fresh mushrooms sliced and sautéed in garlic and white wine, tossed with feta, served with grilled crostini	\$9
ZUCCHINI CHIPS ~ Crispy, crusty slices of fresh zucchini served with house-made ranch dressing	\$7
CHIPS AND SALSA ~ Fresh tortillas cut and crisped in our kitchen, served with tangy house-made salsa	\$5
FREEDOM FRIES ~ Celebrating French-American friendship, fresh russet potatoes hand sliced in our kitchen and deep-fried in fresh oil	\$4
With garlic	\$5
With garlic & feta cheese	\$6
With truffle oil	\$7
MAC & CHEESE ~ Elbow macaroni in a creamy white Cheddar sauce crusted with bread crumbs, baked and served with comfort	\$10