

After 5 p.m. Dinner Menu



Appetizers



- NEW! Stuffed Mushrooms** – Mushrooms packed with Italian sausage and baked with cheddar jack cheese..... \$9
- Fried Calamari** – Lightly fried and served with lemon wedges and marinara sauce..... \$12
- Spinach & Artichoke Dip** – Creamy spinach and artichoke dip served with tortilla chips \$9
- NEW! Cajun BBQ Shrimp** – Juicy shrimp sautéed with beer, Worcestershire and Cajun spiced served with rice \$9

Pasta



- Fettuccini Alfredo** – Fettuccini tossed in alfredo sauce with fresh spinach and tomato. Served with garlic toast..... \$13
- Chicken add \$4
- Steak* add \$8
- Smoked Salmon..... add \$7
- Grilled Salmon..... add \$7
- Shrimp..... add \$6

Entrées



All entrées served with choice of garlic mashed red skinned potato, baked potato or wild rice and vegetable du jour.

- Corn Dusted Trout** – Rainbow trout pan seared with cornmeal and served with a side of craft beer remoulade sauce..... \$18
- Grilled Atlantic Salmon Puttanesca** – Char-grilled salmon filet topped with fresh Puttanesca sauce..... \$18
- Ribeye Steak*** – 10 oz. juicy, hand-cut Colorado beef grilled to perfection and topped with maitre d' butter \$22
- Chicken Florentine** – Boneless chicken breast topped with spinach, cherry tomatoes, red onions, parmesan and finished with a balsamic glaze \$14
- Chicken Fried Steak** – Served golden brown and topped with our signature country gravy..... \$16
- Bistro Sirloin*** – 6 oz. top sirloin, grilled to order and topped with caramelized onions and blue cheese \$15
- Bacon-Wrapped Bison Meatloaf** – A blend of ground bison, beef and seasonings, bundled in smoky bacon and topped with chipotle ketchup \$15
- Friday Night – All you can eat fish and chips** \$13
- Saturday Night – Smoked Prime Rib*** \$19
(Legacy Beef in Greeley, CO)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Beverages



Draft Beers

Coors Light
Bud Light
Stella Artois

Colorado Craft Beers (Draft)

Buffalo Gold (Boulder Beer Co.)
Titan IPA (Great Divide Brewery)
Tommy Knocker Jack Wacker Wheat (Idaho Springs)
Ask your server about our rotating taps

Wine

Stone Cellars by Beringer
Cabernet Sauvignon
Chardonnay
Merlot
Pink Moscato
Pinot Grigio
Shiraz

Ask your server about our featured wines of the month.

Specialty Cocktails

Cosmopolitan
House Bloody Mary
House Margarita
Irish Coffee
Lemon Drop Martini
Manhattan
Mimosa
Old Fashioned

Happy Hour Menu



3-6 p.m. Daily

Drink Specials (Featuring Vanjak Vodka, Golden, CO)

John Daly – Iced Tea, Lemonade, Vanjak Vodka.....\$5
The Sandtrap– Amaretto, Cranberry Juice, Orange Juice,
Triple Sec, Vanjak Vodka\$5
Fore Play – Vanjak Vodka, Pineapple Juice, Orange Juice,
Lemon-lime soda.....\$5
Coors Light Pints.....\$2
Bud Light Pints\$2
Buffalo Gold Pints.....\$3
House White Sangria.....\$5

Food Specials

Buffalo Shrimp – Juicy shrimp deep fried in our homemade beer batter then tossed in buffalo sauce, served with blue cheese dressing\$6

Southwest Pot Stickers – Filled with poblano peppers and cheese, deep fried and served with ranch dressing.....\$6

Pot Roast Tacos – Soft tacos with savory pot roast topped with avocado, tequila onions and cilantro.....\$5

Grilled Vegetable Baguette – Marinated grilled vegetables with Mozzarella cheese baked on French bread. Drizzled with a balsamic glaze.....\$5