



Salad

Soup of the Day

Cup // 4 Bowl // 8

House Salad // 6

Mixed greens and spiced almonds with your choice of balsamic vinaigrette, creamy Gorgonzola, or ranch dressing.

Caesar Salad // 7 **

Crisp romaine lettuce, shredded Parmigiana, croutons, signature house-made Caesar dressing.

Berry Burst Salad // 14 / 9 *

Organic spinach and arugula, fresh seasonal berries, crumbled feta cheese, curried pecans, red onion, and tomatoes, with an orange balsamic vinaigrette.

Banana Nut Salad // 13 / 8 *

Mixed field greens with sharp white cheddar and fontina cheese, sliced bananas, toasted sunflower seeds, almonds, cashews, avocado, and sun-dried tomatoes. Suggested with honey mustard dressing.

Iceberg Wedge Salad // 9

Iceberg wedge with creamy Gorgonzola dressing, spiced almonds, Applewood-smoked bacon, and tomato confit.

Spinach Salad // 8 // 5

Fresh spinach leaves, hard-cooked egg and Applewood-smoked bacon, tossed with honey-infused mustard dressing.

Cobb Salad // 14 // 9

Mixed greens, grilled chicken, sun-dried tomatoes, avocado, Applewood-smoked bacon, Gorgonzola cheese, hard-cooked egg, scallions and Kalamata olives tossed with a creamy red wine vinaigrette.

Small Plates & Starters

Sweet Potato Fries // 7

Hand-cut sweet potatoes, deep-fried, golden brown.

Truffle Fries // 7

Crispy shoestring fried potatoes tossed with rosemary-infused sea salt and truffle oil.

Chicken Lettuce Wraps // 8 *

Asian inspired, served with iceberg lettuce cups and sweet chili garlic sauce.

Calamari // 11

Hand-breaded and served with lemon-basil aioli and marinara.

Ahi Tuna Poké Bowl // 12 **

Fresh Ahi tuna marinated in sesame oil, scallions, fresh chili, soy sauce and roasted peanuts, served with wonton chips.

Brussels Sprouts // 8 *

Crispy Brussels sprouts tossed in a sweet chili garlic sauce, topped with peanuts.

Potato Gnocchi // 10

Potato pasta simmered with shallots, sage, fresh cream and shaved Parmigiana.

Edamame // 8

Steamed whole soy beans tossed with Chinese five-spice infused sea salt.

Quesadilla Rustica // 10

Flour tortilla with a seasoned feta cheese blend, red onions, Kalamata olives, and sun-dried tomatoes served with a raita dipping sauce.

Spanish Beef Kabobs // 12

Served with green chimicuri.

New Zealand Green-lipped Mussels // 15

Served with your choice of coconut green curry broth or a more traditional garlic, shallot, and white wine broth.

Burgers & Sandwiches

The Original Bar & Grill Burger // 12 **

1/2 pound hand-made grilled patty with your choice of white cheddar, Swiss or pepper jack cheese. Served with butter lettuce, sliced tomato, red onion and pickle slices on a Kaiser roll.

Legacy Burger // 12 **

1/3-pound hand-made grilled patty, white cheddar cheese, Applewood-smoked bacon, avocado spread and Thousand Island dressing. Served on a brioche bun.

Steak Sandwich // 15 ** *

6 oz. flatiron steak served with sautéed onions and bell peppers with Worcestershire aioli and Swiss chard. Served on a ciabatta bun.

Seared Ahi Tuna Sandwich // 13 **

Seared & sliced sashimi grade Ahi tuna, sliced fresh cucumber, spinach, and tapenade on a toasted brioche.

Pulled Pork Sandwich // 12

Slow-roasted pulled pork, smoked banana-chipotle BBQ sauce. Served on a Kaiser roll with coleslaw.

All sandwiches are served with shoestring fries.
Substitute sweet potato or truffle fries for \$1, or house salad or cup of soup for \$3.

* New Menu Item

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





Pasta

Ask your server about gluten free options

Penne Pasta with Chipotle Cream Sauce // 14

Sautéed onions and bell peppers with garlic, chipotle chilis, tequila, fresh cream and cilantro, tossed with penne pasta and grilled chicken.

Grilled Shrimp Pasta // 19

Sautéed garlic, tomatoes and fresh basil, tossed with spaghetti, topped with marinated grilled shrimp and rubbed sage seasoned bread crumbs.

Penne Pasta with Gorgonzola Sauce // 16

Gorgonzola cheese, fresh cream, thyme leaves and toasted walnuts, tossed with penne rigate and topped with shredded Parmigiana and grilled chicken.

Bowtie Primavera // 14 *

Artichoke hearts, mushrooms, onions, bell peppers, and garlic sautéed in olive oil and tossed with bowtie pasta and crushed tomatoes, finished with spinach and shredded Parmigiana cheese.

Ciao Bistro Manicotti // 14

Chicken, spinach, ricotta, mozzarella and fresh herbs inside hand-stuffed pasta with slow-simmered tomato sauce and fresh cream.

Fettuccini Bolognese // 15

Soffritto style sauce with beef, Italian sausage and herbs, tossed with fettuccini and fresh cream. Topped with shredded Parmigiana.

Linguine with White Clam Sauce // 16 *

A Classic Italian preparation, linguine pasta, tossed with olive oil, garlic, shallots, crushed red pepper, white wine, clam sauce and hard shell clams.

Fettucine alla Genovese // 13 *

Fettucine tossed with pesto and oven-dried tomatoes. Topped with shredded Parmigiana.

Mac & Cheese // 14

White cheddar, Parmigiana, Gouda and fontina cheeses, fresh cream and shell pasta.

Big Plates

Pan-Roasted Tenderloin of Beef // 34

8 oz. beef tenderloin served with Gorgonzola onion sauce, sweet potato french fries, topped with a spinach chiffonade and anchovy vinaigrette.

Ribeye // 32

12 oz. ribeye, served with chorizo braised kale and smashed, buttered, red potatoes. Topped with a garlic herbed, red wine compound butter.

Grilled Flatiron Steak // 28 - 12 oz // 15 - 6 oz

Grilled to your specifications and served with smashed potatoes, braised oyster mushrooms, and grilled Swiss chard.

Free Range Chicken Breast // 19

Pan-roasted airline chicken breast with a lemon-caper pan sauce, served with garlic red smashed potatoes and sautéed baby spinach.

Pan Seared Ruby Red Trout // 24

Topped with a lemon-caper sauce. Served with fingerling potatoes.

Curry Braised Short Ribs // 25 *

Served with root vegetables and mint-cucumber raita.

Duck // 22 *

Pan-seared duck breast with spicy mustard Brussels sprouts, smashed red potatoes, and a red wine jus.

Pan-Roasted Salmon // 24

Served with Romesco sauce, sweet corn succotash, and a polenta cake.

Frackelton's Market Special

It's our mission to find the best quality ingredients around, from people that share our commitment to serving great food. Ask your server for details about today's offering.

Beverages

Soft Drinks // 2.5

Coca-cola, Diet Coke, Sprite, Root Beer,
Dr. Pepper, Mellow Yellow

Coffee Service // 2.5

Iced Tea // 2.5

Lemonade // 2.5

San Pellegrino // 3.5

Hot Tea // 2.5

Sides

Grilled chicken breast // 3

Sweet potato fries // 4

Shoestring fries // 3

Truffle fries // 4

Roasted fingerling potatoes // 4

Sautéed spinach // 3

Sweet corn succotash // 3

Smashed red potatoes // 3

Coleslaw // 2

