

## **APPETIZERS**

Ranch Wings: BBQ, Mango Habanero, Garlic Parmesan, or Zesty Dry Rub (served with carrots and celery) \$13

Fried Baby Calamari: Served with House Remoulade Sauce. \$12

Pulled Pork Nachos: House Cheese Sauce, Pulled Pork, Onions, Olives, Tomato, Cilantro. \$15

Portobello Fries with Peso Aioli. \$13

Warm Brie with Green Apple, Figgy Jam, Crostini. \$12

Green & Red Hummus Plate: Edamame Miso Garlic and Chickpea Roasted Red Pepper. \$11

## **SALADS**

Chicken Cobb: Blue Cheese, Avocado, Olives, Tomato, Egg, Red Onion. \$15

True Caesar made with House Made Dressing \$8 Add Chicken. \$13

Ruby Beet Salad: Red Onion, Fresh Orange, and Poppyseed Dressing. \$9

Steak House Salad: Seared Ribeye, Blue Cheese, Tomato, and Tarragon Vinaigrette. \$16

## **BURGERS & SANDWICHES** (Served w/ fries)

Durango Burger: Pepper Jack Cheese, Bacon, Avocado, Lettuce, Tomato, and Chipotle Mayo. \$14

The Ranch Club Burger: Cheddar, Grilled Onions, 2000 Island Dressing, Dill Pickle, Tomato and Lettuce. \$13

Grilled Portobello Burger: Pepper Jack Cheese, Bacon Avocado, 2000 Island Dressing, Tomato and Lettuce. \$15

Pulled Pork: Slow Roasted Pork, BBQ, and Red Onion. \$12

Prime Philly: (When Available) Shaved Prime Rib, Peppers, Onions, Mushrooms, and Cheese Sauce. \$16

## **ENTREES**

Bison Short Ribs: Slow Braised with Turmeric and Cinnamon, Natural Jus, Mashers, Vegetables, and Fresh Shaved Horseradish. \$32

Chicken Saltimbocca: Prosciutto, Sage, Provolone, Garlic Cream, Pasta, and Fresh Vegetables. \$20

Adobe Chicken: Pan Seared Chicken, Chef's Wild Lands Gravy, Roasted Corn Salsa, Mashers. \$18

Ranch Club Meatloaf: Ask Your Server for the Flavor of the Day, Served with Mashers and Fresh Vegetables. \$18

Traditional Deep Dish Lasagna: House Made Italian Sausage, Four Cheese's with Marinara & Garlic Cream Sauce. \$18

Lisa's Linguini: Extra Virgin Olive Oil, Garlic, Prosciutto, Fresh Tomato, Basil, and Parmesan. \$17 (Add Chicken \$5 - Add Shrimp \$7)

Fish Tacos: Street Style with Fresh Fish, Cabbage, and House Remoulade Sauce. Priced per Fish of the Day. Ask Your Server.

Prime Rib Eye: 10 oz. Green Peppercorn Brandy Sauce, Mashers and Vegetable. \$28

Fresh Catch of the Day: Please ask Your Server for Choice and Price.

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Prime Rib Served Friday and Saturday Nights Only

12 Ounce Cut \$28

16 Ounce Cut \$32

## **PIZZA**

North Idaho Special: Pepperoni, House Made Sausage, Canadian Bacon, Prosciutto.  
Medium \$21 Large \$25

Italian Stallion: Pepperoni, House Made Sausage, Mushrooms, Olives.  
Medium \$21 Large \$25

Mother Clucker: Sweet Italian Chicken Sausage, Spinach, Tomato, Extra Virgin  
Olive Oil Garlic Herb Base. Medium \$19 Large \$24

Margarita: Fresh Mozzarella, Fresh Tomato, Fresh Basil  
Medium \$18 Large \$23

### **Build Your Own Pie**

Medium Pizza One Topping \$14 Two Topping \$16 (each additional item below \$2)

Large Pizza One Topping \$18 Two Topping \$20 (each additional item below \$2.50)

Mushrooms, Bell Peppers, Fresh Jalapenos, Fresh Garlic, Fresh Basil, Black Olives,  
Spinach, Tomato, Pineapple, Sausage, Pepperoni, Canadian Bacon.

Sauce Choices or Red or Garlic Cream Sauce

Specialty Add On Toppings- Prosciutto or Chicken Sausage Med \$3 Lg \$4

## **DESSERTS**

Salted Caramel Bread Pudding \$8

Crème Brulee \$8

