

Appetizers

Seared Ahi Tuna

Black sesame seared rare, served with Asian slaw, sweet soy reduction & wasabi aioli
\$14

Calamari

Lightly season floured, flashed fried served with a warm marinara sauce
\$13

Baked Goat Cheese

Baked Goat Cheese over marinara sauce with toasted pita chips
\$9

Hummus with Pita Chips

Served with veggies
\$9

Wings

BBQ, Buffalo or Garlic Parmesan
\$9

Chicken Cashew Spring Rolls

Served with sweet chili sauce
\$9

Baked Pretzel Bites

With kosher salt & mustard cheese sauce
\$7

Cheese Quesadilla

Flour tortilla stuffed with 4 blend cheese and sautéed pepper and onion
\$7; add chicken \$10

Cheddar Bites

Batter cheddar cheese bites deep fried and served with our ranch sauce
\$7

Fried Pickles

Batter pickles deep fried served with our own spicy sauce
\$7

Soups

Classic French Onion

Spanish onions, beef stock, fresh herbs, croutons and provolone cheese
Bowl \$5 / Cup \$3

Soup of the Day

Made fresh daily
Bowl \$5 / Cup \$3

Salads

Classic Caesar Salad

Romaine hearts, croutons and parmesan cheese
Classic \$9
Chicken \$11 Shrimp \$15 Salmon \$17

Warm Goat Cheese Salad

Mixed crispy greens, fresh berries, toasted almonds, dried cherries and warm goat cheese crouton with maple raspberry vinaigrette
\$11

31hundred Salad

Mixed greens, grilled chicken breast, cucumber, tomatoes, eggs, dried cherries, crumbled bleu cheese and sunflower seeds with sweet onion dressing
\$11

Spinach Salad

Baby spinach, bacon, diced eggs, red onion and bean sprouts with a warm sweet French dressing
\$9

Cobb Cobb

Fresh greens, diced chicken breast, avocado, diced eggs, bacon, bleu cheese and tomato
\$10

Chef's Salad

Fresh greens topped with turkey, ham, swiss cheese, cheddar cheese tomato cucumbers and hardboiled egg
\$10

Chef's Creations

All entrées come with house salad and vegetable of the day

Bone-In Angus Cowboy Ribeye

16 oz angus bone-in ribeye, char-grilled, served with garlic herb butter and whipped Yukon's
golds
\$30

Lamb Chops

Lamb chop broiled to your liking, served with a garlic mint sauce and whipped Yukon's golds
\$36

12 oz Angus Reserve Strip Steak

Pan-seared and basted in herbed butter with thyme and crimini mushrooms,
served over whipped Yukon's golds and vegetable of the day
\$29

Sirloin Angus Steak

Choice beef grilled and finished with bourbon reduction with whipped Yukon's golds and
vegetable of the day
\$24

Filet Au Povire

Pan seared 6 oz filet finished with a cognac peppercorn cream sauce, served over whipped
Yukon golds and vegetable of the day
\$30

Formage' of Chicken

Breast of chicken, pan sautéed with crimini mushrooms, fresh spinach and melted
fontina cheese, served over orzo pasta and vegetable of the day
\$18

Grilled Lemon Chicken

Breast of chicken, grilled and topped with lemon artichoke beurre blanc, served over orzo
pasta and vegetable of the day
\$16

Orange Glazed Airline Chicken Breast

Bone in chicken breast with a zesty orange glaze served over creamy vegetable risotto
\$18

Grilled Pork Chop

Frenched cut Pork Chop grilled to perfection topped with carnalize apples and onions in a
apple jack sauce with whipped Yukon golds
\$16

Please note our temperature for meats:

rare—cool red center

med rare—warm red center

medium—warm pink center

med well—slight pink center

well—no pink

**Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may cause
Food Bourne Illness if you have certain medical conditions ***

Seafood

Shrimp Scampi

Jumbo shrimp baked in a butter garlic sauce,
Served with orzo pasta in a champagne sauce
\$20

Pecan Bronzed Salmon

Fresh Atlantic salmon baked with brown sugar and
pecans, served over risotto with the vegetable
of the day
\$20

Baked Seabass

Served in a pea and carrot seafood broth
With your choice of starch
\$31

Pasta

Pasta dinners come with a house salad

Seafood Pasta

Shrimp and scallops sautéed with flame roasted
onions and peppers in a light cream sauce
\$19

Alfredo Penne

A light alfredo sauce
\$13
Add Chicken \$18
Add Shrimp \$21

Eat Right Pasta

Whole wheat pasta tossed with olive oil, spinach,
peppers, onion, tomatoes
\$15
Add Chicken \$18
Add Shrimp \$21

Desserts

See your server for today selection

Burgers & Sandwiches

Served with your choice of house chips, fries,
sweet potato fries, or onion rings

31 Hundred Burger

8 oz Angus burger, char-grilled, topped with
cheddar, bacon, with an over easy fried egg,
served on a pretzel bun
\$12

Classic Burger

8 oz Angus burger, char-grilled and served on
pretzel bun, lettuce,
tomato & red onion
\$9 add cheese .75 add bacon \$1.50

Mushroom Swiss Burger

8 oz Angus burger, char-grilled and served on
pretzel bun, Swiss cheese, Mushrooms and onions
\$11

Roast Beast

Tender bacon wrapped pot roast piled high on top of
a ciabatta roll severed with mashed potatoes and
roasted carrots and onion gravy on the side.
\$10

Chicken Sandwich

Grilled chicken breast with wilted spinach lettuce,
tomato, provolone cheese with a basil aioli severed
on a ciabatta bun
\$10

Salmon BLT

Grilled Salmon, bacon, lettuce, tomato with a
sundried tomato aioli on a ciabatta bread
\$10

Fried Cod

Two lightly battered cod fillet served with tartar
sauce and lemon on a hoagie bun
\$9

BBQ Chicken

Grilled bbq chicken breast topped with cheddar
cheese on a pretzel bun
\$9

31hundred Grilled Cheese

Classic grilled cheese on Texas toast with provolone,
American and cheddar fresh mozzarella and bacon
\$8

Portabello Stack

Grilled portabello topped with zucchini, yellow
squash and red roasted peppers with fresh
mozzarella
\$9

Veggie Pita Pocket

Sautéed seasonal vegetable line with hummus in a
warm pita pocket
\$8

31hundred Club

Triple decker on Texas toast Honey ham and Smoked
turkey with bacon, Cheddar cheese lettuce and
tomato with mayo \$10