

STARTERS

Bruschetta

charred focaccia, roasted garlic pesto, fresh mozzarella, heirloom tomato, balsamic \$7

Chicken and Steak Quesadilla

fire roasted red bell pepper, caramelized onion, queso fresco, cilantro chimichurri \$9

Shrimp Lettuce Wraps*

butter lettuce, mango, cashew, hoisin orange sauce \$12

Roasted Beet Salad ^{GF}

add chicken \$4 | salmon* \$7 | steak* \$8

goat cheese, red radish, arugula, spiced pecans, citrus vinaigrette \$7

Chicken Satay ^{GF}

coconut and lemongrass marinade, fire grilled, ginger peanut sauce \$8

Soup du Jour \$4/\$6

GREENS

add chicken \$4 | salmon* \$7 | steak* \$8

Spinach, Berries, and Quinoa ^{GF}

variety of berries, bleu cheese, mandarin oranges, grapes, toasted almonds, poppy seed vinaigrette \$10

Thai Peanut Salad

spring greens, cucumber, bean sprouts, snow peas, carrot, mango, tofu, crispy wontons \$12

Beef Tenderloin and Wedge*

iceberg, bleu cheese, applewood smoked bacon, tomato, crispy onion \$14

Classic Caesar

house made croutons and dressing, shaved parmesan \$7

CHEF'S CORNER

Seafood Linguine Florentine

sautéed king salmon, cod, shrimp in roasted garlic lemon cream, blistered grape tomato, parmesan \$19

Sesame Orange Stir Fry

seasonal vegetables, tofu, crispy wontons, jasmine rice \$10

Chicken and Artichoke Piccata ^{GF}

pan seared; capers, rosemary-olive oil roasted grapes, polenta \$15

Wasabi Pea Crusted Ahi Tuna* ^{GF}

pan seared rare; arugula, segmented orange, edamame, passion fruit coulis, sweet soy \$19

^{GF} Gluten free

CLASSICS

choice of green salad or garlic parmesan fries

Millionaire Burger*

brisket and short rib burger, fire grilled, applewood smoked bacon, aged cheddar, toasted brioche bun, house sauce \$12

BBQ Chicken Sandwich

fire grilled marinated chicken, Tyler's BBQ sauce, provolone, avocado, tomato, bacon, toasted ciabatta \$12

Prime Rib Dip

toasted ciabatta, caramelized onion, provolone, jus \$15

Half and Half

select two items \$8

half sandwich | BLT, grilled cheese, chicken and steak quesadilla

sides | cup of soup, garlic parmesan fries, house salad

Fish and Chips

ale battered cod, mango slaw, house tartar \$13

ARTISAN PIZZAS

Spicy Italian Marinara

sausage, prosciutto, salami, capicola \$14

Margherita

marinara, fresh mozzarella, sliced tomato, basil \$10

Classic White

mozzarella, ricotta, spinach, garlic, crushed red peppers, finished with EVOO \$12

Tyler's BBQ Pizza

Tyler's BBQ sauce, fire grilled chicken, bacon, green onion, fontina, mozzarella, parmesan \$12

ON THE GRILL

choice of seasonal vegetable or garlic parmesan fries

Ribeye* ^{GF}

10 oz. certified aged Angus, Nebraska corn fed \$24

Pork Chop* ^{GF}

11 oz. all natural, Snake River Farms \$18

King Salmon* ^{GF}

wild Alaskan purist style, lemon, kosher salt, fresh ground black pepper \$19

Free Range Chicken Breast ^{GF}

organic fed; mustard, thyme, lemon marinade \$11

Everything is made from scratch daily, utilizing local ingredients when available.

*Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

THE MANTEL
CULINARY ASCENT