

SMALL DISHES

 Mural Room Salad \$6.50	Crab Lemongrass Tartlet \$7
organic greens, sliced anjou pear, beet chips, crumbled feta and green apple vinaigrette	roasted sweet pepper coulis and hydroponic watercress salad
 Organic Heirloom Tomato & Fresh Mozzarella \$7.00	Sweet Potato, Asiago & Sage Ravioli \$6
layered with fresh organic basil, extra virgin olive oil and balsamic syrup	wild mushroom and fire-roasted tomato ragout

SOUPS

Kettle Soup of the Day	Cauliflower & Bleu Cheese Bisque
ask your server about our daily creation	freshly grated nutmeg
Cup \$4.50 Bowl \$6	Cup \$5 Bowl \$7

ENTRÉE SALADS

includes freshly baked breads, housemade crackers and sweet butter

Brown Derby Cobb Salad

iceberg, watercress, romaine and frisée lettuce tossed with chives, tomatoes, chicken, bacon, avocado, bleu cheese and hard-boiled egg in a french vinaigrette

\$12

Thai Marinated Chicken Salad

shaved napa cabbage, organic buckwheat soba noodles tossed in a sesame-soy dressing, sweet chili marinated chicken, daikon sprouts, honey almonds and mandarin oranges

\$11.50

Cedar Plank Smoked Wild Salmon & Romaine Salad

organic romaine spears, chile glazed salmon, Caesar dressing and pico de gallo

\$14

Arugula & Warm Goat Cheese Salad

organic arugula tossed with roasted sweet peppers, french beans and creamy grapefruit vinaigrette


\$11.50



Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

SANDWICHES

 **Gunsight Notch Wild Game** \$14.50
Burger

dry-aged buffalo & elk burger, applewood smoked bacon, sharp cheddar and goat cheese ranch on a ciabatta bun

Grilled Vegetable Dagwood \$10.25

Panini


eggplant, zucchini, roasted peppers, portabella mushroom, heirloom tomato, organic basil, mozzarella and fontina cheeses on sourdough bread with rosemary vinaigrette

Grilled Breast of Chicken \$10.50

Caesar Salad Wrap

rolled in a jalapeño tortilla with shaved organic romaine, parmesan cheese and smoked chile Caesar dressing

includes choice of french fries, sweet potato fries, fresh fruit compote or organic quinoa tabbouleh

 **All Natural Black Angus 1/3** \$10.50
Pound Hamburger or Cheeseburger

choice of swiss, sharp cheddar or pepper jack cheese, shaved lettuce, onion, pickle and tomato


Pastrami Reuben \$9.50

housemade sauerkraut, russian dressing and gruyere swiss on anadama bread

Slow Roasted Prime Rib Dip \$13

thinly sliced with caramelized onions and sweet peppers, pepperjack cheese and cilantro garlic mayonnaise on a french hard roll with savory jus

LUNCHEON ENTRÉES

 **Green Chile Crab Cakes &** \$16
Poached Eggs

skillet roasted potatoes, feta cheese and herb crusted baked tomato, rosemary cream


Vegetarian Asparagus & Sweet \$14
Pea Stroganoff

porcini, shiitake and portabella mushrooms, brandy, roasted vegetable demi-glace and pappardelle pasta

includes freshly baked breads, housemade crackers and sweet butter

Smoked Chicken Pot Pie \$13

rotisserie chicken, mushrooms, caramelized onions, broccoli, peas and carrots in a creamy tarragon white sauce

 **Buffalo Carne Asada Platter** \$17

marinated buffalo flank steak, chile relleno, red beans and grilled onion-jalapeño relish

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.*
Please notify your server of any allergies or dietary restrictions.*



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