



# Sheffields

## Restaurant

### Starting Off

🌿 **Kettle Soup of the Day**

Cup 9

Bowl 10

**French Onion Soup**

Soup bowl topped with melted Swiss cheese and sourdough crostini  
15

**Truffle Parmesan Fries** V

Served with truffle aioli

14

🌿 **Apple & Goat Cheese Bruschetta** V

Served on grilled rustic bread and garnished with balsamic glaze  
16

**Pork Pot Stickers**

Served with peanut sauce, chili garlic crunch, cilantro and peanuts  
16

### Something Green

Add chicken - 7    salmon\* - 9

🌿 **Arcadia Caesar**

Romaine, Caesar dressing, croutons and shaved Parmesan  
14

🌿 **Whistle Pig Wish** GF, V

Spring mix, shredded carrots, tomatoes, cucumber, red onion and choice of dressing  
13

**Bison Taco Salad**

Romaine, tomato, red onion, lime crema, salsa, shredded jack, cilantro ranch, fried tortilla strips  
22

**Caramelized Goat Cheese & Beets** GF, V

Arugula, toasted pecans and balsamic glaze  
18

🌿 **Appetite for Life - Healthy & Sustainable Cuisine**    GF - Gluten Free    V - Vegetarian  
Ask your server about vegan options.

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

\*\*Parties of 6 or more will incur 20% gratuity.

Chef Jay Kane



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## On the Bun

Served on a brioche bun with lettuce, tomato, red onion and pickle planks.  
Choice of cheddar, Swiss or provolone cheese and one side.

Add bacon, mushroom or egg\* 3

### **Sheffields Burger\***

Half-pound all-natural Angus beef  
23

### **Game Burger\***

Blend of bison, boar and venison  
25

### **Veggie Burger** V

House-made black bean burger with ancho lime aioli  
20

## In a Bowl

Add chicken - 7 salmon\* - 9

### **Pasta Alfredo** V

Fettucine pasta, Alfredo sauce with broccoli topped with Parmesan cheese  
28

### **Sweet Potato and Pineapple Curry** GF, V

Yellow coconut sauce over a bed of herbed cauliflower rice served with the vegetable  
of the day  
30

### **Loaded Mac & Cheese**


Smoky bacon mac & cheese topped with alfredo sauce and  
chopped fried chicken strips drizzled with barbeque sauce  
30

### **Braised Elk and Wild Mushroom** GF

Port wine reduction sauce over a bed of roasted garlic mashed potatoes and served  
with the vegetable of the day  
40

### **Orange Buttered Cod** GF

Orange, fennel and tomato relish over a bed of herbed cauliflower rice served with  
the vegetable of the day

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### On a Plate

Choice of 2 sides: Loaded Baked Potato, Roasted Garlic Mashed Potatoes, Battered French Fries, Smoky Bacon Mac & Cheese, Vegetable of the Day, Herbed Cauliflower Rice, Chickpea Salad or Side Salad

🌿 **New York Strip\*** GF

10 oz., compound butter

44

**Mushroom Top Sirloin\*** GF

8 oz., compound butter, garlic mushrooms

38

🌿 **Seared Red Trout** GF

Romesco sauce

34

🌿 **Teriyaki-Glazed Chicken Thighs** GF

Grilled pineapple and red bell pepper, topped with scallions and toasted sesame seeds

32

### A Little Extra

Smoky Bacon Mac & Cheese 5

🌿 Chickpea Salad 3 GF, V

🌿 Battered Fries 4 V

Fresh Fruit 5 GF, V

🌿 Side Salad 4 GF, V

Lavazza Coffee 4

Fruit Juice /Lemonade 5

Soft Drink 4

Iced Tea 3.5

Hot Tea 4

### Sweet Treats

**Brownie Smore Skillet** 16

**House Baked Pie** 10

a la mode 3

**Basque Huckleberry Cheesecake** 15

**Ice Cream**

one scoop - 5

two scoops - 8

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