

# Appetizers

## Ribeye Steak Poutine \$15

Chargrilled Certified Angus beef ribeye steak, skin-on french fries, cheddar cheese curds, homemade stout poutine gravy.

## Baked Chile Cheese Fries \$13

Roasted pork belly, skin-on fries, red or green chile, cheddar, scallions, chipotle ranch sauce.

## Southwest Chicken Nachos \$13

Seasoned fajita chicken, sautéed peppers and onions, black beans, fire roasted corn relish, cheddar, blue corn tortilla chips, pico de gallo, sour cream.

# Salads

Add chicken to any salad (\$3)

## Pear & Brie \$14

Brie, field greens, Bosc pears, blueberries, avocado, toasted candied almonds, champagne vinaigrette.

## Black Berry Bacon \$14

Baby field greens, blackberries, crumbled applewood bacon, bleu cheese, scallions, honey balsamic vinaigrette.

## Southwest Chopped Chicken Salad \$15

Romaine, cubed chicken, fire roasted corn relish, black beans, tomatoes, avocado, red onion, cotija, cilantro, blue corn tortilla chips, chipotle ranch.

## Cranberry Apple & Walnut \$14

Arugula, baby spinach, apples, walnuts, bleu cheese, cranberries, red onions, honey balsamic vinaigrette.

## Dressings

Ranch	Chipotle Ranch	Vinegar & Oil	Champagne Vinaigrette
Honey Balsamic Vinaigrette	Lemon Dill Vinaigrette	Old Venice Italian	

# Bowls

## New Orleans Shrimp Linguine Pasta Bowl \$16

Seared garlic shrimp blended with broccoli florets, red pepper and our delicious sauce comprised of crawfish meat, garlic, heavy cream, champagne, fresh basil and smoked paprika on linguine pasta, topped with Parmesan cheese.

## Tavern Pot Roast \$16

Slow cooked pot roast, red skin mashed, carrots, onions, fire roast corn, beef gravy.

## Thanksgiving Turkey \$15

Oven-roasted turkey breast, red skin mashed, chorizo corn bread stuffing, cranberry sauce, turkey gravy.

## Honey Sriracha Teriyaki Chicken Bowl \$15

Home made coconut rice smothered with grilled teriyaki chicken, fresh pineapple, red and green peppers, zucchini, and red onions. Topped with toasted coconut.

## Fajita \$15

Beef & chicken fajitas, cilantro lime rice, peppers, onion, black beans, cheddar, fire roasted corn, pico de gallo, flour tortillas, sour cream.

18% gratuity will be added to parties of eight or more.

Dave's High Desert Grill

# Dinners

All dinners include soup or salad, green chile cheddar drop biscuits and two sides

## Fire Braised Ribs \$19

Succulent, fall off the bone St. Louis pork ribs basted with Dave’s homemade bourbon BBQ sauce.

## Braised Beef Short Ribs \$20

These fork tender boneless beef short ribs are oven roasted for 5 hours with vegetables and spices, and covered with our awesome red wine gravy.

## Chicken, Poblanos & Cream \$18

Grilled chicken breast smothered with a creamy poblano sauce (diced onion, minced garlic, white wine, heavy cream, roasted poblano peppers, fire roasted corn), served over cilantro lime rice.

## Pork Chop & Irish Whiskey Mushroom Sauce \$19

A juicy 10oz bone-in center cut pork chop, smothered with a scrumptious whiskey mushroom sauce (Irish whiskey, mushrooms, red onion, tarragon, and half and half cream).

## Granny’s Meatloaf \$18

This old fashioned recipe consists of Certified Angus ground beef, onions, celery, bacon, mushrooms, ketchup, bourbon, Worcestershire, sauce, and brown sugar. We finish this tasty dish off with our homemade stout gravy.

## Grilled Chicken Caprese \$18

Grilled chicken breast topped with tomatoes, artichokes, basil pesto, mozzarella, parmesan, and italian seasoning. Served on a bed of cilantro lime rice.

## Salmon \$19

Pan seared coho salmon, mesquite smoked raspberry chipotle sauce.

## Grilled Ribeye Steak \$22

Charbroiled USDA choice Certified Angus beef ribeye, topped with bleu cheese compound butter (bleu cheese, butter, caramelized onions, fresh thyme) and homemade onion rings.

## Grilled Hawaiian Wahoo with Champagne Cream Sauce \$19

A game fish sustainably caught off the coast of Oahu which has a flaky, delicate texture, and mild flavor. Features a sauce comprised of a delicious blend of crawfish meat, garlic, heavy cream, champagne, Parmesan cheese, fresh basil and smoked paprika.

# Sides

Add an extra side to any item for \$3

Sweet Potato Hash 🍴 Red Skin Mashed 🍴 Green Beans Almondine 🍴 Skin-On French Fries 🍴 Sweet Potato Waffle Fries  
Glazed Baby Carrots 🍴 Fire Roasted Corn 🍴 Calabacitas 🍴 Cheesy Polenta 🍴 Mac & Cheese 🍴 Cole Slaw 🍴 Fresh Fruit

# Gourmet Burgers

Served with lettuce, tomato, onion, pickles and skin on fries. Sub homemade onion rings (\$1)  
Gluten free bun/bread available upon request

## Dave’s Valley Burger \$14

Applewood smoked bacon, avocado bleu cheese crumbles, homemade onion rings, pepper jelly BBQ sauce

## Black Bean Burger \$11

Black bean, brown rice, corn and chipotle pepper patty topped with cheddar cheese and green chile.

## Brat Burger \$14

Ground beef & Johnsonville Bratwurst blend, fire roasted corn relish, pickled red onions, stout beer aioli, cheddar, pretzel bun, cooked well\*

## Big Hawaiian Burger \$14

Ground beef & pork blend, applewood smoked ham, Pepper Jack cheese, grilled fresh pineapple, Dave’s spicy Hawaiian Sauce, Hawaiian bun, cooked well\*

## Turkey Burger \$14

Homemade turkey burger, candied jalapenos, avocado, cheddar, chipotle BBQ aioli.

## 4th Street Burger \$14

Maple bacon, candied jalapeños, provolone, Swiss.

## Southwest Chorizo Burger \$14

Ground Beef and chorizo patty enrobed in a flour tortilla, smothered with skin on fries, cheddar cheese, and red or green chile, garnished with avocado slices.

# Burgers

Served with lettuce, tomato, onion, pickles and skin on fries. Sub homemade onion rings (\$1)

## Hamburger \$11

## Cheeseburger \$12

## Grilled Chile cheddar Burger \$13

\*These burgers are cooked well due to pork in burger. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

## Bacon Cheddar BBQ \$13

## Mushroom Swiss Burger \$13

## Patty Melt \$13

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# Sandwiches Plus

Served with skin on fries. Sub homemade onion rings (\$1)  
Gluten free bun/bread available upon request.

**Turkey Wrap \$13**  
Oven roasted turkey, romaine, pecans, cranberry sauce, apples, brie, wrapped in a flour tortilla.

**Prime Rib Dip \$14**  
Sliced prime rib, caramelized onions, provolone, horseradish sauce, au jus, Milano Roll.

**Bourbon BBQ Meatloaf \$14**  
Homemade meatloaf, caramelized onions, Applewood bacon, onion rings, bourbon BBQ sauce, thick sliced wheat.

**Black Angus Steak Sandwich \$14**  
Tender, juicy Black Angus steak with Dijon mustard, creamy brie cheese, homemade fig jam and arugula, atop a soft Italian Milano roll.

**Chicken Caprese Sandwich \$14**  
Grilled chicken breast, tomatoes, artichokes, provolone, parmesan, Italian seasoning, basil pesto aioli, and rosemary focaccia.  
Served with skin-on fries.

**Chicken Cordon Bleu Grilled Cheese \$14**  
Grilled chicken breast, Applewood smoked ham, swiss, Dijon mustard, thick sliced wheat.

**Rio Grande \$14**  
Oven roasted turkey breast, balsamic aioli, Applewood bacon, avocado slices, provolone, rosemary focaccia.

**California Club \$14**  
Oven roasted turkey breast, ham, Applewood smoked bacon, avocado, romaine, tomato, Swiss cheese, thick sliced wheat, served warm.

**Fish Tacos (2) \$14**  
Pan seared haddock, slaw, pico de gallo, avocado, Cotija, cilantro lime crema, choice of flour or blue corn tortillas.

**Pulled Pork \$14**  
Slow roasted pulled pork, bourbon BBQ sauce, cole slaw, brioche bun.

# Young and Young at Heart

Ages 12 and under & ages 62 and up.  
Kid's meal includes beverage.

**Chicken Tenders \$8**  
Crunchy breaded texture, black pepper, hint of garlic, french fries.

**Mac & Cheese \$6**  
Elbow macaroni, 3 cheese creamy sauce.

**Cheeseburger \$9**  
Ground beef burger, cheddar cheese, french fries.

**Grilled Ham & Cheese \$8**  
Applewood smoked ham & cheddar, french fries.

# Soups

All soups served with a green chile cheddar drop biscuit.

**Green Chile Chicken Stew**  
Bowl \$8 Cup \$6  
Hatch Autumn Roast green chile, skin on cubed potatoes, onions, carrots, garlic, fire roasted corn, chicken breast, blue corn tortilla strips, cotija, sour cream.

**Soup & Salad \$9**  
Small house salad, choice of soup.

**Albondigas**  
Bowl \$7 Cup \$5  
Meatballs, tomatoes, potatoes, onion, carrots, red bell peppers, jalapeños, garlic, cotija, cilantro, sour cream.

**Soup Of The Day**  
Bowl \$7 Cup \$5  
Rotates daily, ask your server what's cooking!

# Drinks

\$3

**Soft Drinks**   Coke   Diet Coke   Coke Zero   Dr. Pepper   Root Beer   Sprite   Lemonade  
**Coffee**   Signature Blend   Dark Roast   Chocolate Piñon   Medium Roast   Italian Decaf  
**Iced Tea**   Fresh Brewed   Gold Peak Raspberry  
**Hot Tea**   Cozy Chamomile   Lemon Lift   Earl Grey   English Teatime Green

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