



DINNER

We work to create exciting dishes using only the BEST, FRESH, SEASONAL INGREDIENTS. If mother nature ain't feelin' it, you aren't eatin' it.

Starters

Deviled Eggs

Sriracha Smoked Pork, Sharp Cheddar, Grilled Onions

BBQ Brisket Pot Stickers

House Smoked C.A.B. Brisket, Pepper Jack Cheese and Renfro's Hot Sweet Jalapeño Relish stuffed Pot Stickers, Maple Bacon BBQ Soy Dipper

Keller Flats

Weekly flatbread creations featuring fresh, seasonal and "twisted" offerings from Chefs Carlos & Bob

Golden Harvest Fried Goat Cheese

Focaccia Crust, Pomodoro Sauce, Fresh Basil and Wood Grilled Garlic Brioche Bread

Primadita

Shaved Prime Rib, Jim Beam® Onions, Roasted Peppers, Sharp Cheddar, Swiss, Wood Grilled Pita, Au Jus, Creamy Horseradish

Kobe Sliders

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Gruyere, Classic Set Up, 510 French Fries

LODO

Chipotle Black Bean Purée, Jalapeño Queso, Mrs. Renfro's Hot Sweet Pepper Relish, Stone Ground Corn Tortillas

Naanchos

Wood Grilled Stone Fired Naan, Masala BBQ Chicken, Four Global Cheeses, Pepino Pico De Macho, Red and Yellow Pepper Coulis

Sandwiches, Salads & Such

Burgers & Sandwiches served with a choice of FM Side Salad, 510 Fries, or BBQ Root Chips

FnG Burger

Wood Fired C.A.B. Top 2% Chuck & Steak, WI Sharp Cheddar, Classic Set Up, Brioche Bun

Bison Burger

Colorado Bison, Masala BBQ Sauce, Sharp Cheddar, Grilled Canadian Bacon, Roasted Red Onions, DB Rustic Bun

Rubenesque

Grilled Corned Beef Brisket, 1k Island Dressing, Hunter Kraut, Swiss, Lightly Seeded Grilled Rye Bread

The Wedge

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Campari Tomatoes, Green Onions, Bacon

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

Wood Grilled Caesar

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Campari Tomatoes, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

Beef Tipped Salad

Seared Tips, A.1.® Vinaigrette, WI Cheddar, Swiss, Campari Tomatoes, Pickled Red Onions

The Mains

Chicken Tierra

Artichoke and Spinach Stuffed, Silvia's Garden Rice, Wild Mushrooms

25 HP Village Pasta

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

Smoked Brisket Cottage Pie

House Smoked C.A.B. Chopped Brisket, Garlic Smashed Potatoes, Jim Beam Grilled Onions, Beer Infused Sharp Cheddar

Royal Dutch Veal Meatball Riggies

Dutch Hormone Free Veal, Roasted Sweet Red Onions, Roasted Red Peppers, Fresh Basil, Rigatoni Pasta, Aunt Jill's Marinara

Boneless Pot Roast Short Rib

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

Chorizo Stuffed Pork

Bacon Wrapped, Skillet Red Potatoes with Spinach, Bacon and Red Onion, Buffalo Trace Bourbon Cherry Demi

Flat Iron Steak

Garlic Smashed Potatoes, Wood Grilled Asparagus, Shiner Bock Four Pepper Demi

Maine Lobster Mac & Cheese

Maine Lobster, Wild Mushrooms, Spinach, Cavatappi Pasta, Four Global Cheeses, Herb Focaccia Bread Crumbs, FM Salad

Fresh Water Trout

Weekly offering features Idaho, Ruby Red or Steel Head Trout with a seasonal twist from Chefs Carlos & Bob

Scottish Wild Salmon

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

Desserts

Nutella Flourless Chocolate Cake

Crème Brûlée

Check with your server for today's savor

Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Amarena Cherry Glacé

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding

For the Kiddos 12 & UNDER

Chef's Mac & Cheese

Aunt Jill's Marinara Pasta

Chef's Grilled Cheese

Mini Burgers

Chicken Tenders

Flatbread Cheese Pizza

#ASHTAGS

MON Mac & Cheese

TUE Chef's Tacos

WED Arevachilladas

THU The Schnitz

FRI St. Louis BBQ Back Ribs

SAT Smoked Prime Rib

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