



# DINNER *Fall & Winter 2019*

*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

Maryland Crab, Roasted Red Pepper,  
Wasabi Infused Caviar

### Bao Mi Tacos

Steamed Bao Buns, Jalapeño, Masala BBQ Pulled Pork  
Curtido Slaw, Cilantro

### Keller Flats

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

### Golden Harvest Fried Goat Cheese 10

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

### Black Eyed Pea Hummus

Local Black Eyed Peas, Tahini, Garlic, EVO, Feta Cheese,  
Sweet Corn, Tomatoes, Kalamata Olives, Green Onion,  
Wood Grilled Pita Bread

## 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

Wood Grilled Colorado Bison, Truffle Aioli, Crisp Potato  
Strings, Jalapeño Bacon Goat Cheese, Miso Caramel  
Glaze, Brioche 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, Tomatoes, Green Onions, Bacon

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

### Wood Grilled Caesar

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

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

### Gibson Steak Salad

Wood Grilled C.A.B. Top 2% Sirloin Steak, Mixed Spring  
Greens, A.1.® Vinaigrette, Sharp Cheddar, Swiss,  
Tomatoes, Pickled Red Onions

## The Mains

### Chicken Tierra

Artichoke and Spinach Stuffed, Chef Bob's Tejas Rice,  
Chef Carlos' Wood Grilled Esquites Street Corn,  
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

### Boneless Pot Roast Short Rib

Garlic Smashed Potatoes, Umami Vegetables,  
Pan Jus

### Flat Iron Steak

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

### Baseball Sirloin Steak

Wood Grilled C.A.B. Sirloin, Garlic Thyme Root  
Vegetables, Spinach and Red Onion

### 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

Follow us for all the latest updates:   

## Desserts

### Nutella Flourless Chocolate Cake

### Crème Brûlée

Check with your server for today's savor

### Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Miso Caramel

### Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

### Arroz Con Tres Leches

Kokuho Sticky Rice and Currants in a  
Three Milk Cinnamon Crème with  
Toasted Coconut (Limited)

### Bourbon Blueberry Chocolate Bread Pudding

\*We bake it to order like soufflé. Please order with  
your entrées to allow for the extra time.

## 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** Fish and Chips

**TUE** Chef's Tacos

**WED** Arevachilladas

**THU** The Schnitz

**FRI** St. Louis BBQ Back Ribs

**SAT** Smoked Prime Rib