



Fall 2021

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

Wood Grilled California Artichoke MKT

Balsamic Glaze, E.V.O.O., Remoulade
(Limited Availability)

Cuban Six Pack 15

Grill Pressed King's Hawaiian Rolls, Renfro's
Hot Sweet Jalapeño Relish, House Smoked
Pulled Pork, Mustard, Dill Pickle, Provolone,
Root Chips

Keller Flats MKT

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

Golden Harvest Fried Goat Cheese 11.75

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

Kobe Sliders 17.25

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

LODO 11

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

Triple Dip 12.75

- J.A.C. Dip: Jalapeño/Apple/Cheddar
- S.S.P. Dip: Spinach/Sun Dried Tomato/Pepper Jack
- V-Dip: Golden Harvest Cream Cheese/Renfro's
Hot Sweet Jalapeño Relish/Fresh Thyme

Served with Stone Ground Corn Tortilla Chips

The Mains

**Burgers & Sandwiches served with a choice
of FM Side Salad, 510 Fries, BBQ Root Chips
or Ellen's Potato Salad**

FnG Burger 14

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

Bison Burger 20.25

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

R N D Burger of the Week MKT

The Chef's Special Offering of the Week with
unusual and twisted toppings

Rubenesque 15.75

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

The Wedge 11

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

★ Add Wood Grilled Chicken 7

★ Add Bay of Fundy Salmon 10

Wood Grilled Caesar 11

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

★ Add Wood Grilled Chicken 7

★ Add Bay of Fundy Salmon 10

Macadamia Chicken Salad 16.75

Macadamia Nut Crusted Chicken, Mixed Heritage
Greens, Swiss, Cheddar, Bacon, Egg, Sweet Potato
Strings, Tomatoes, Honey Spiced Mustard

Gibson Steak Salad 18.75

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

25 HP Village Pasta 21.50

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

PrimaNaana 19

Shaved Smoked Prime Rib, Grilled Peppers,
Old Forester Grilled Onions, Melted Cheddar
and Swiss between Grilled Naan. Served
with Aujus and Horseradish

Boneless Pot Roast Short Rib 23.75

Garlic Smashed Potatoes, Umami Vegetables,
Pan Jus

Baseball Sirloin Steak 30

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

Maine Lobster Mac & Cheese 25

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

Bay of Fundy Wild Salmon 27.25

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, Miso Caramel

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired
by Gladys Boone

For the Kiddos

12 & UNDER

Chef's Mac & Cheese 8.75

Chef's Grilled Cheese 8.75

Mini Burgers 8.75

Chicken Tenders 8.75

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