

TackRoom

STARTERS

CALAMARI - 16

pickled peppers, marinara sauce

STEAK BITES ^(GF) - 20

seared tenderloin, roasted baby carrots, crispy onions, pickled grape tomato, spring mix

PRETZEL KNOTS - 14

whole grain mustard, local ale cheese

QUESADILLA - 12

roasted chicken and green chilies, sour cream, pico de gallo, guacamole

HUMMUS & CRUDITÉ - 14

carrots, cucumber, celery, radish, olives, pita

SIGNATURE STEAK FRITES - 22

seared tenderloin, black pepper candied bacon, gorgonzola fondue, truffle salt

SOUPS & SALADS

FRENCH ONION ^(GF) - 11

melted gruyère, crouton

WATERMELON & PICKLED BERRIES ^(GF) - 14

feta, tomato, red onion, cucumber, mint, spring mix greens, white balsamic dressing

CLASSIC CAESAR ^(GF) - 14

garlicky croutons, parmesan

TUSCAN NIÇOISE ^(GF) - 14

haricot vert, olive, tomato, egg, radish, red onion, carrot, potato, green goddess dressing

SALAD ADD-ONS:

SALMON* +12

SHRIMP +10

CHICKEN +8

CALAMARI +12

STEAK* +14

LUNCH FAVORITES

Gluten free bun or protein style available upon request.

PRIME TACK BURGER* ^(GF) - 17

blackhawk farms USDA prime patties, shredded iceberg, beefsteak tomatoes, red onion, chefs signature sauce, toasted brioche bun

CLASSIC REUBEN - 18

shaved corned beef, swiss cheese, marinated cabbage, russian pickle sauce, toasted marble rye

PRIME RIB FRENCH DIP - 20

shaved prime rib, provolone, horseradish spread, onion straws

THE COUNTRY CLUB - 19

double stacked, smoked turkey, bacon, ham, lettuce, tomato, red onion, cheddar and swiss, lemon herb aioli, toasted whole wheat

STREET TACOS ^(GF) - 17

BANG BANG SHRIMP or KOREAN BEEF BULGOGI served with cilantro lime slaw, watermelon radish, sriracha aioli on corn tortillas

FORAGED MUSHROOM MELT ^(GF/V) - 15

caramelized onion, tomato, swiss, roasted garlic puree, spring mix, sourdough

BURGERS & SANDWICHES ARE SERVED WITH FRIES **or** NAPA SLAW.

SUBSTITUTE

SWEET POTATO FRIES +5

SMALL GREEN SALAD +7

FRENCH ONION SOUP +6

ADD-ONS:

FRESH AVOCADO +5

[2] APPLEWOOD SMOKED BACON +2.5

EVENINGS *(after 5pm)*

BEEF & BROCCOLI BOWL ^(GF) - 22

seared tenderloin, cashews, green onion, carrot, calrose rice, sesame seeds

BLACKENED MAHI MAHI* ^(GF) - 24

roasted corn, quinoa, spinach, red bell pepper maux choux

CHICKEN PICATTA* - 22

crispy chicken, angel hair pasta, asparagus, tomato, fresh herbs, lemon caper buerre blanc

BUTTERNUT RAVIOLI & MUSHROOMS - 18

foraged mushrooms, spinach, sage brown butter

SALT & PEPPER SALMON* ^(GF) - 23

scallion fried rice, mixed mushrooms, napa cabbage, ginger tamari glaze, cilantro, lime

THE SUNDAY PRIME RIB* ^(GF)

FILLY CUT (10oz.) - 38

mashed, broccoli, creamy horseradish, au jus dipping sauce

SUNDAYS ONLY, WHILE SUPPLIES LAST



^(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS