

## MEDITERRANEAN SALAD <sup>(V)</sup>

Kalamata olives, couscous, cucumber, feta, arugula, roasted chickpeas, avocado slices and cherry tomatoes, topped with lemon oil and housemade croutons

\$16

## CRAB SALAD\*

Lump crab mixed with mustard aioli, mixed greens, shaved carrots, feta cheese, cherry tomatoes, sliced cucumbers, croutons and housemade lemon vinaigrette

\$21

## CHICKEN FARM SALAD

Sliced grilled chicken breast served on a bed of spring mix with sliced carrots, apples, strawberries, cranberries, cherry tomatoes, housemade croutons and walnuts tossed in strawberry vinaigrette and garnished with sliced almonds

\$20

## HONEY LAVENDER SALMON SALAD\*

Honey lavender-glazed salmon, mixed greens, candied walnuts, sliced Granny Smith apples, raisins, housemade croutons, and cherry tomatoes tossed in our balsamic vinaigrette

\$21

## COBB SALAD

Romaine spring mix, cherry tomatoes, sliced red onion, sliced cucumbers, diced bacon, housemade croutons, shredded cheese, and hard-boiled eggs tossed in a house dressing of your choice

\$16

Add steak or chicken +\$7

## WEDGE SALAD <sup>(V)</sup>

Iceberg wedge topped with bacon, bleu cheese crumbles, cherry tomatoes, housemade croutons, and shallots tossed in our bleu cheese dressing

\$14



# LUNCH

ALL SANDWICHES SERVED WITH STEAK FRIES OR A SIDE SALAD



## ST. CLOUD SMASH BURGER\*

Two seasoned smashed patties, American cheese, caramelized onions, lettuce and tomato on a toasted brioche bun

\$19

Add bacon +\$2

## COWBOY ELK BURGER\*

8 oz seasoned elk burger patty, pepper jack cheese, candied jalapeño, crispy onion, served with lettuce and tomato on a toasted brioche bun

\$25

## CRISPY CHICKEN SANDWICH

Blackened crispy chicken breast, swiss cheese, sliced bacon, crispy onions, and dill cream slaw served on a toasted brioche bun

\$20

## ST. CLOUD MINI GYROS\*

Shaved prime rib served in pita tacos, with romaine, Mediterranean pico de gallo, feta cheese and served with a side of housemade creamy horseradish

\$21

## STEAK & FRITES\*

6oz filet paired with garlic aioli, chimichurri, housemade creamy horseradish and served with steak fries

\$39

Present your Fremont County ID  
and enjoy 10% off your food & drink.

**Thank you for dining local!**

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
V = Vegetarian, VG = Vegan, GF = Gluten Free

**1887**  
HISTORIC EATERY