



APPETIZERS

MARINATED GREEK OLIVES 3.50

ARTICHOKE-ASIAGO CROSTINIS 6.00

*SLICES OF BAGUETTE SLATHERED WITH A CREAMY ARTICHOKE SPREAD
& BAKED UNTIL BUBBLY!*

FIRE CRACKER SHRIMP 8.00

CABBAGE - PEANUT SLAW & PLUM CHILI SAUCE

TRADITIONAL BASQUE CHICKEN CROQUETAS 7.50

SPANISH TOMATO SAUCE & PARSLEY

SEARED SEA SCALLOPS 11.00

MARINATED BEETS & POMEGRANATE MOLASSES

MEAT AND CHEESE PLATE 11.00

*SLICED ELK SALAMI. SMOKED CHEDDAR, APPLE, MARINATED OLIVES,
& LAVOSH CRACKERS*

CHIMMICHURRI SHRIMP COCKTAIL 10.00

HERB GRILLED PRAWNS SERVED WARM WITH SPICY HORSERADISH DIPPING SAUCE

CASUAL FARE

DAILY SOUP 4.00/7.00

TRADITIONAL CAESAR SALAD 8.00

CHOPPED ROMAINE, ASIAGO,, GARLIC CROUTONS TOSSED WITH CREAMY DRESSING

RUPERT'S HOUSE SALAD 8.00

*MIXED LETTUCES, TART APPLE, & CRANBERRY VINAIGRETTE
TOPPED WITH BLUE CHEESE CRUMBLES*

MIXED GREENS SALAD 7.00

*SEASONAL LETTUCE MIX WITH YOUR CHOICE OF DRESSING; CRANBERRY, RED WINE
VINAIGRETTE, BLUE CHEESE RANCH, OR BUTTERMILK RANCH*

SIDE OF ANY SALAD 4.00

ALE BATTERED "FISH & CHIPS" 11.00

CRISP BEER BATTERED HALIBUT PIECES, "THOSE" FRIES & HOUSE-MADE TARTAR SAUCE

SIMPLE BURGER 10.00

*GRILLED TO ORDER ON A TOASTED BUN
WITH LETTUCE, TOMATO, ONION & KOSHER DILL SLICES
ADD BACON, CHEESE, AVOCADO, MUSHROOMS, OR GRILLED ONION 1.00 EACH*

HAM AND BRIE CIABATTA 9.50

*THIN BLACK FOREST HAM, MELTED BRIE, DIJONAISSSE, & GREEN APPLE CHUTNEY
ON A TOASTED CIABATTA BUN WITH FRIES*



DINNER ENTREES
AVAILABLE AFTER 5PM

*DINNER ENTREES INCLUDE RUPERTS HOUSE SALAD.
TO SUBSTITUTE TO CUP OF SOUP OR CAESAR SALAD ADD 1.00*

THAI SPICED GRILLED WILD SALMON 19.00
STEAMED JASMINE RICE, STIR FRIED SNOW PEAS & RED CURRY SAUCE

PROVENCALE ROAST HALF CHICKEN 18.50
*LAVENDER HERB MARINADE, MASHED YUKON GOLD POTATOES, SEASONAL VEGETABLES
& CARAMELIZED ONION STOCK REDUCTION*

GRILLED LAVA LAKE LAMB MEATBALLS 19.50
*MEDITERRANEAN TOASTED ALMOND COUS-COUS, SEASONAL VEGETABLES,
& CHARRED TOMATO SAUCE*

GRILLED TENDERLOIN FILET 27.00
*SMOKED CHEDDAR MASHED POTATOES, SEASONAL VEGETABLES, SAUTEED MUSHROOMS
& HOUSE MADE STEAK SAUCE*

COUS-COUS AND CHICKPEA CAKE 18.00
MARINATED BEETS, SUMMER VEGETABLES, & TAHINI SAUCE

NIGHTLY PASTA BOWL 17.50
ASK YOUR SERVER ABOUT TONIGHT'S CREATION FROM THE KITCHEN

BLACK CAYNON RANCH ELK STRIP LOIN 29.00
*JUNIPER MARINATED IDAHO ELK MEDALLION, ????, SMOKED ELK SAUSAGE, AND
HUCKLEBERRY-SWEET ONION JAM*

FED EX FISH FRIDAYS

COME IN FOR THE FRESHEST SEAFOOD SPECIALS WHILE THEY LAST!

DESSERT NIGHT SUNDAYS

TREAT YOURSELF TO OUR HOMEMADE DESSERTS & THE COFFEE IS ON US!

LOCALS NIGHT MONDAYS

GREAT FOOD AND DRINK SPECIALS ALL NIGHT LONG!

PLEASE NOTE THAT THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, INCLUDING BEEF, FISH,
POULTRY AND SEAFOOD, REDUCES THE RISK OF FOOD BORNE ILLNESS.

WE INCLUDE AN 18% GRATUITY ON TABLES OF 6 OR MORE. THANK YOU.