

STARTERS

<b>Chicken Wings*</b>	18
Choice of Plain, Buffalo, BBQ, or Thai Chili, Celery, Carrots, Ranch or Bleu Cheese Dressing	
<b>Shrimp Cocktail [gf] **</b>	20
Six jumbo Shrimp with Spicy Cocktail Sauce	
<b>Roasted Red Pepper Hummus Plate [vegan]</b>	15
Grilled Pita Bread, Carrots, Celery, Cucumber, Assorted Olives	
<b>Shishito Peppers [vegan, gf]</b>	15
Blistered Shishito Peppers with Garlic and Tamari	
<b>Fresh Spring Roll [vegan, gf]</b>	12
Vermicelli Noodles, Carrots, Cabbage, Cilantro with Peanut Dipping Sauce. Add Chicken 2, Shrimp 3	
<b>Grilled Elote Corn [v]</b>	12
Cilantro, Cotija Cheese, Chili and Lime	

SOUP & SIDES

Served with Grilled Sourdough  
Salmon Chowder Soup Or Soup Du Jour  
Cup 8 | Bowl 12

Truffle Fries	7
Onion Rings	6
French Fries	5

SALAD

<b>Grilled Caesar Salad *</b>	17   Half 10
Romaine Hearts, Croutons, Parmesan	
<b>Wedge Salad [gf]</b>	18
Iceberg Lettuce, Bleu Cheese Crumbles, Tomatoes, Bacon	
<b>House Salad [vegan] [gf]</b>	15   Half 10
Spring Mix, Cucumber, Tomatoes, Red Onion, Carrots	
<b>Grilled Watermelon Salad * [v, gf]</b>	18
Arugula, Pine Nuts, Goat Cheese and Balsamic Glaze	

Add Salmon\*\* 16 | Flat Iron Steak\* 14 Grilled Chicken Breast\* 12

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Honey Mustard Vinaigrette

[vegan] vegan | [v] vegetarian | [gf] gluten friendly

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

\*\*Regarding the safety of consuming fresh partially cooked fish, information is available upon request

# HANDHELD

All Provisions served with choice of French Fries, Truffle Fries, Onion Rings, or Side House Salad

<b>BSE Burger*</b>	<b>23</b>
Kaiser Roll, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayo	
<b>BBQ Burger*</b>	<b>26</b>
Onion Roll, Havarti Cheese, Onion Rings, BBQ Sauce, Bacon, Lettuce, Tomato	
<b>Veggie Burger [v]</b>	<b>21</b>
Black Bean Burger, Ciabatta, Cheddar, Lettuce, Tomato, Avocado, Mayo	
<b>Beer Battered Cod Sandwich*</b>	<b>25</b>
Elysian Space Dust Beer Battered Cod, Ciabatta Roll, Arugula, Tomato, Onion and Tartar.	
<b>Turkey Club</b>	<b>25</b>
Toasted Sourdough, Havarti Cheese, Bacon, Tomato, Lettuce, Avocado, Mayo	
<b>Salmon Tacos*</b>	<b>28</b>
Three Blackened Salmon Tacos, Cabbage, Pico De Gallo, Cilantro Crema	

## STEAKS

<b>Bone in Ribeye Steak* 16oz</b>	<b>59</b>
<b>Fillet Mignon* 8oz</b>	<b>49</b>
<b>Flat Iron Steak* 9oz</b>	<b>39</b>

**Steaks comes with choice of one side:** French Fries, Truffle Fries, Onion Rings, Baked Potato, Grilled Asparagus, Sautéed Broccolini, Sautéed Mushrooms, Grilled Corn

**Sauce:** Mushroom Demi Glace or Horseradish Cream

# FORK & KNIFE

<b>Beer Battered Fish and Chips*</b>	<b>29</b>
Elysian Space Dust Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce	
<b>Mustard Glazed Salmon**</b>	<b>39</b>
Seared 8 oz Salmon Filet, Served on top of Tri-Colored Fingerling Potatoes, Asparagus and Tomatoes	
<b>Ahi Tuna</b>	<b>37</b>
Sesame Crusted Seared Ahi Tuna, Sriracha Aioli, Greens, Tamari Ginger Dipping Sauce	
<b>Shrimp Scampi</b>	<b>35</b>
Sautéed Shrimp in Garlic Butter Sauce over Fettuccine	
<b>Chicken Marsala</b>	<b>29</b>
Pan Seared Chicken over Fettuccini with Marsala Sauce	
<b>Curry Pasta [vegan]</b>	<b>25</b>
Penne, Green Peas, Onions, Peppers, Tomatoes, Curry Coconut Cream Sauce	
<b>Add Salmon** 16   Flat Iron Steak* 14   Grilled Chicken Breast* 12</b>	

<b>Pesto Pasta [v]</b>	<b>25</b>
Penne, Tomatoes, Spinach, Mushrooms, Asparagus, House-Made Pesto	

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