

BISTECA

starters

boneless wings: 6 or 12 -
\$4.95/7.95

choice of buffalo, bbq, honey
Sriracha, or dry rub. served with
ranch or bleu cheese

elote bites - \$6.95

fried mexican corn served with a
zesty mayo

chips & salsa - \$3.95

homemade tortilla chips & salsa
- add guacamole 3.95

italian meatballs - \$9.95

4 handmade meatballs served
atop marinara and sprinkled with
parmesan cheese

fried pickles - \$7.95

fry shaped pickles fried to
perfection, served with ranch

mozzarella sticks -

\$7.95

hand-rolled, served with
marinara & ranch

crab rangoon - \$9.95

cream cheese, crab, scallions,
with a sweet & sour topping
served with wonton chips

bacon wraps - \$8.95

5 stuffed jalapeños plated on an
avocado sauce & crema
mexicana

onion rings - \$6.95

beer battered onions rings served
with ketchup

chicken wings: 6 or 12 -
\$6.95 /12.95

choice of buffalo, bbq, honey
sriracha, or dry rub served with
ranch or bleu cheese

chicken & green chile

taquitos - \$5.95

chicken & hatch green chile
taquitos served with salsa

- - sour cream available upon
request

soup & salads

chicken pot pie soup - \$3.95/4.95

- served in a bread bowl add \$2

bisteca salad - \$12.95

mixed greens, tomatoes, red onion, chopped steak, & crispy potatoes served with bleu cheese

grilled chicken & avocado salad - \$9.95

baby greens, grilled chicken, avocado, petite tomatoes, & croutons served with sun-dried tomato vinaigrette

blackened salmon caesar salad - \$13.95

romaine, croutons, & parmesan cheese tossed in our caesar dressing & topped with pan-seared blackened salmon

pastas & bowls

all pastas are served with a garlic knot upon request. add a house salad, caesar salad, or cup of soup \$3

chicken tomato alfredo - \$10.95

grilled chicken, penne, spinach, & slow-roasted
tomatoes tossed in an alfredo sauce with parmesan

cyop - create your own pasta - \$8.95

pasta: whole wheat penne, fettuccine
sauce: alfredo, marinara, pink, diablo
veggies: peppers, onions, tomatoes, spinach,
mushrooms, broccoli

- add chicken 2.00 add sausage 2.00

beef & broccoli - \$13.95

beef, broccoli, & onions tossed in a sweet & spicy
asian sauce served on white rice

chicken divan bowl - \$9.95

grilled chicken, broccoli, & white rice tossed in a
creamy mushroom sauce and topped with melted
cheese

blackened chicken alfredo - \$10.95

fettuccine noodles tossed in alfredo sauce, topped
with blackened chicken & sprinkled with parmesan
cheese

fettuccine & meatballs - \$11.95

fettuccine & meatballs tossed in marinara & topped
with parmesan cheese

stir fry - \$7.95

broccoli, green beans, onions, peppers, & zucchini in our homemade sauce over a bed of white rice
- add chicken \$4 add steak \$6 -

handhelds

served with the choice of one side

spicy italian panini - \$7.95

ham, salami, pepperoni, provolone cheese, &
pepperoncini peppers with lemon-basil aioli on
ciabatta

blackened bbq chicken - \$9.95

blackened chicken, ham, pepper jack cheese, bacon,
& bisteca barbecue sauce on a brioche bun served
with a side of pickles

philly cheesesteak - \$7.95

thin sliced ribeye, peppers, & onions sautéed with
american cheese on a french baguette
- add jalapeños .50 add mushrooms .50

roast beef dip - \$9.95

shaved roast beef, thousand island, & havarti cheese
on a hoagie served with au jus

green chile philly - \$7.95

thin sliced ribeye, onions, & green chiles tossed with american cheese on a hoagie

burgers

served with the choice of one side. substitute salmon add \$5.00. substitute chicken for no additional charge.

plain jane - \$7.55

lettuce, pickles, tomato, & onion on a brioche bun
- add cheese .50

cali burger - \$9.55

swiss cheese, avocado, lettuce, tomato, onion, &
bacon on a brioche bun

bbq burger - \$9.55

cheddar cheese, bisteca bbq sauce, pickles, & french
fried onions on a brioche bun

lucha burger - \$9.55

roasted poblano & onion, jalapeño aioli, queso fresco,
& pickled jalapeños on a brioche bun

pub burger - \$9.55

american cheese, bacon, tomato, lettuce, pickles, & onion with our secret sauce a brioche bun

steaks

add a house salad, caesar salad, or cup of soup \$3

chopped steak - \$12.95

8 oz hand cut beef tips served with baked potato & garlic-parmesan broccoli

petit filet mignon - \$21.95

6 oz bacon wrapped filet served with a baked potato & szechuan green beans

filet mignon - \$24.95

8 oz bacon wrapped filet served with a baked potato & szechuan green beans

steak & fries - \$11.95

6 oz flat iron steak served with hand-cut french fries

grilled ribeye - \$24.95

12 oz USDA choice served with poblano-cheddar mashed potatoes & sautéed mushrooms

steak temperatures

blue - very red & cold

rare - cold red center, soft

medium rare - warm red center, firmer

medium - pink & firm

medium well - small amount of pink

well done - gray-brown, no juice left

we do NOT guarantee steaks past medium

entrees

add a house salad, caesar salad, or cup of soup \$3

blackened salmon - \$17.95

house made blackening season with lemon-basil aioli served with poblano-cheddar mashed potatoes & szechuan green beans

hamburger steak - \$12.95

8 oz hamburger steak wrapped with bacon topped with caramelized onions served with a baked potato & garlic-parmesan broccoli

burnt ends - \$11.95

brisket burnt ends served with bisteca beans & fries

shark & chips - \$9.95

crispy, breaded shark bites & fries served with tarter sauce & lemon wedges

fiesta chicken - \$13.95

grilled chicken breast plated on crema mexicana topped with avocado, green chiles, & melted cheese served with bisteca beans & white rice

pork chop - \$22.95

16 oz bone in pork chop topped with an apricot glaze served with poblano cheddar mashed potatoes & creamed corn

sesame-soy glazed bass - \$17.95

pan-seared, bass with a sesame-soy glaze served with broccoli & sautéed zucchini/squash

chicken fried steak - \$12.95

panko-breaded beef, covered with gravy served with poblano-cheddar mashed potatoes & green beans

stuffed chicken breast - \$13.95

with herb cream cheese & topped with beurre blanc sauce served with poblano-cheddar mashed potatoes & creamed corn

seared salmon - \$16.95

pan-seared salmon topped with beurre blanc & served with zucchini/squash & garlic-parmesan broccoli

fried chicken - \$12.95

crispy fried chicken thighs served with poblano-cheddar mashed potatoes & creamed corn

sides

french fries

garlic-parmesan
broccoli

creamed corn

bisteca beans

slow-cooked pinto beans with
tomatoes & bacon pieces

szechuan green beans

baked potato

sautéed mushrooms

poblano-cheddar mashed
potatoes

sautéed zucchini &
squash

premium sides

add \$1.00

grilled asparagus

twice baked potato

onion rings

loaded baked potato

sweet potato fries

beverages

other - \$2.00

iced tea, sweet tea, coffee, lemonade, powerade
mountain berry

soft drinks - \$2.00

coke, diet coke, dr. pepper, sprite

aaron knudsen - executive chef

sarah knudsen - general manager

add a garlic knot to any entree/steak for \$1.00

*consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness