



Starters

SOFT PRETZELS - 9

2 soft pretzels with cheese sauce and mustard grain sauce

BBQ BABY BACK RIBS - 12

Melt-in-your-mouth baby back ribs with BBQ sauce

CHICKEN TENDERS - 10

3 Chicken fingers with fries, honey mustard and BBQ sauce

CLASSIC SHRIMP COCKTAIL - 10

4 delicately poached shrimp with our cocktail sauce and lemon

BUFFALO WINGS - 10

6 house seasoned wings served with carrots, celery sticks, ranch dressing, and hot sauce on the side

HUMMUS - 10

Hummus with carrots, Kalamata olives, cucumbers, celery and your choice of pitta chips or Indian Paratha

GRILLED CHICKEN

OR

PRIME RIBE QUESADILLAS - 12

Tomatoes, scallions and Chihuahua cheese with your choice of chicken or tender prime rib with guacamole, sour cream and ranchera sauce

TACO PLATTER - 13

3 steak tacos topped with onions, tomatoes, cilantro, lettuce, guacamole, ranchera sauce and sour cream

SOUP OF THE DAY - 4



Salads

CAESAR SALAD - 8

Romaine lettuce with creamy Caesar dressing and parmesan cheese

Add chicken - 4 • Add shrimp - 8

CONGRESS COBB SALAD - 13

Iceberg lettuce topped with bacon, croutons, fresh avocado, dice tomatoes, boiled eggs, grilled chicken and blue cheese crumbs

SHRIMP MEDITERREAN SALAD - 16

Iceberg lettuce, cherry tomatoes, diced cucumber, Kalamata olives, red onion, feta cheese, and shrimp served with Greek feta cheese dressing

WILD FIRE CHOP SALAD - 13

Chopped iceberg lettuce, diced tomatoes, tortilla chips, blue cheese, scallions, diced chicken, radicchio and lemon-cayenne honey mustard dressing

SIDE CAESAR SALAD - 5

Romaine lettuce with buttery croutons, Caesar dressing and parmesan cheese

SIDE HOUSE SALAD - 5

Greens, tomato wedges, carrots and cucumbers





Sandwiches

REUBEN SANDWICH - 12

Sliced corned beef, Thousand Island dressing, Swiss cheese, sauerkraut on marble rye bread

TRIPLE STACK TURKEY CLUB - 12

Turkey, bacon, lettuce, tomato, and herbed mayo on white bread

HONEY MUSTARD CHICKEN SANDWICH - 12

Chicken breast, honey mustard, lettuce, tomato and Swiss cheese on a sesame bun

THE BURGER - 13

Pepper jack cheese, bacon, fresh avocado, and pickles on a sesame bun

PRIME RIB ITALIAN SANDWICH - 16

Tender sliced prime rib on a soft roll with Swiss cheese, grilled onions, peppers, and a side of Au Jus

NOTICE – COOKED TO ORDER:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please tell your server if you have any food allergies.



Dinner Classics

APRICOT-DIJON GLAZED CHICKEN - 23

Tender chicken breast topped with apricot-Dijon-glazed and served with wild rice

ROASTED LAMB CHOPS - 36

Marinated lamb chops served with mint jelly, au gratin potatoes, and rosemary infused compound butter

DILL-SOY GLAZED SALMON - 23

Soy glazed roasted salmon served with wild rice

FRIED CHICKEN - 22

Tender 4pc fried chicken with garlic mashed potatoes, gravy and veggies

NEW YORK STRIP STEAK - 34

Grilled strip steak topped with demi glazed compound butter and golden potatoes

8oz CENTER CUT FILET - 38

Grilled beef tenderloin filet topped with red wine compose butter and Au Gratin potato

Pastas

BEEF ORECCHIETTE - 18

Orecchiette pasta with meat sauce and parmesan cheese
Add chicken – 4 • Add Shrimp – 8

FUSILLI OLIO - 18 (GF) (VG)

Fusilli pasta with garlic, extra virgin oil, mushrooms, spinach and cherry tomatoes
Add chicken – 4 • Add Shrimp – 8





Beverages

CAPPUCCINO - 5

A delicate smooth tasting shot of European roast

COFFEE & TEA - 3

Regular or decaffeinated

LATTE - 5

A perfect shot of espresso, milk and a layer of foam

ESPRESSO - 4

A delicate smooth tasting shot of European roast

JUICES - 5

Apple, orange, grapefruit, tomato or V8

SODA, MILK OR COCOA - 3

Desserts

SINGLE SCOOP ICE CREAM - 3

DOUBLE SCOOP ICE CREAM - 5

Vanilla, chocolate and strawberry

DESSERT OF THE DAY - 7

Ask your server for Today's Special



WHITE WINE

SPARKLING

Mionetto Prosecco Brut Gold (Split Bottle) 12
Veneto, Italy

MOSCATO

14 Hands Moscato 9 41
Columbia Valley, WA

RIESLING

Chateau Ste Michelle. 8 36
Columbia Valley, WA

WHITE BLEND

Meiomi Rosé, California 12 56

PINOT GRIGIO

Terra d'Oro, Santa Barbara, CA 10 46

SAUVIGNON BLANC

Geyser Peak, California 9 41

CHARDONNAY

Folie à deux, Russian River, CA 10 46
Ferrari-Carano, Sonoma, CA 14 61

RED WINE

PINOT NOIR

10 Span Central Coast 8 36
Central Coast, CA

ZINFANDEL

Ravenswood Vitner's Blend 9 41
Sonoma, CA

MALBEC

Diseño, Mendoza, Argentina 9 41

MERLOT

Benzinger, Sonoma County, CA 9 41
Casa Lapostolle 10 46
Rapel Valley, Chile

CABERNET SAUVIGNON

Concannon, Paso Robles, CA 9 41
Josh Cellars Craftman, Napa CA 12 56

Thank you for dining with us!

We accept Cash, MasterCard, Visa, American Express, & Discover Cards.
For our in-house guests, bills may also be charged to your room if that
privilege has been arranged.

Please be advised that all prices are subject to a local tax of 11.5%.
Gratuity of 18% will also be automatically applied
to parties of six or more guests.

We do not accept gift cards

