



Starters

- Ⓜ ROASTED HEIRLOOM BEETS \$14
Amaltheia Farm's Goat Cheese, Mandarin Oranges, Toasted Hazelnuts, and a Balsamic Glaze
- BUTTERMILK FRIED CALAMARI \$17
Served with Yuzu Mayonnaise, Sambal Aioli, and Lemon
- Ⓜ AHI TUNA POKE \$18
Soy-Sesame Marinated Ahi Tuna served with Jasmine Rice, Pickled Ginger, Wakame Salad, Green Onion, Cucumber, and Shichimi Togarashi
- SMOKED SALMON DIP \$15
House-Smoked Salmon Enriched with Cream Cheese, Serrano Chili, Green Onion, and Celery served with Pita Chips
- Ⓜ PRAWN COCKTAIL \$16
Six Chilled Prawns served with House-Made Cocktail Sauce, Bay Shrimp, and Lemon
- GUACAMOLE AND CHIPS \$8
House-made Guacamole served with Tortilla Chips and Serrano Salsa
- CHICKEN WINGS 6-\$10 12-\$17 18-\$23
Choice of Buffalo Style or Korean Barbecue Sauce served with Celery and Ranch or Blue Cheese Dressing
- NACHOS \$13
Cheddar and Pepper Jack Cheese, Serrano Salsa, Sour Cream, Black Olives, and Jalapeños
• Seasoned Ground Beef-\$3 / Grilled Chicken-\$4 / Guacamole-\$4

Salads

- Ⓜ ASIAN CHICKEN NOODLE BOWL \$14
Napa and Red Cabbage tossed with Shredded Carrots, Green Onions, Bean Sprouts, Radish, and Sesame Vinaigrette topped with Crispy Vermicelli and your choice of Grilled or Crispy Chicken
- Ⓜ SPINACH SALAD \$9
Arrowleaf Spinach, Dried Cranberries, Feta Cheese, and Toasted Almonds served with Poppyseed Vinaigrette
- KALE CAESAR SALAD \$7
Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese, Herb Croutons, and Anchovies topped with Crispy Kale
- HOUSE SALAD \$6
Mixed Lettuces, Shredded Carrots, Heirloom Tomatoes, and Cucumbers served with Your Choice of Dressing.

Sandwiches & Light Entrées

All Sandwiches and Burgers Include Choice of French Fries, Sweet Potato Fries, Onion Rings, or Fried House Chips

- RCC BURGER** \$14
Eight-Ounce All Beef Chuck-Brisket Blend with your choice of Cheese
• Bacon \$2 / Sliced Avocado \$3
- FRENCH DIP** \$15
Thinly Sliced Roast Beef and Swiss Cheese on a Toasted Hoagie Roll served with Beef Jus and Horseradish Cream
- BLACKENED SALMON BLT** \$17
Blackened Salmon, Daily's Bacon, Vine-Ripened Tomato, and Romaine Lettuce with Lemon-Garlic Aioli served on Toasted Sourdough
- Ⓞ **THAI CHICKEN WRAPS** \$14
Thai Spiced Chicken, Bean Sprouts, Shredded Carrot, Cucumber, Cilantro, and Vermicelli mixed with and Spicy Peanut Sauce. Served in Butter Lettuce Leaves
- BASIL PESTO CRUSTED SALMON** \$24
Five-Ounce Fresh Atlantic Salmon on top of Lemon-Garlic Cream Linguine Pasta. Served with a side of Broccolini topped with Parmesan
- Ⓞ **HERB ROASTED CHICKEN BREAST** \$22
Ten-Ounce Herb Roasted Chicken Breast served with Fingerling Potatoes, Roasted Baby Carrots, and Natural Jus

Dinner Entrées

All Dinner Entrées Include Your Choice of House Salad, Caesar Salad, or Cup of Soup.

- Ⓞ **BEEF RIBEYE** \$38
Grilled Twelve-Ounce Lucky Cross Ranch (Lewistown, MT) Ribeye served with Potato Gratin, Roasted Brussels Sprouts, Sweet Bell Peppers, and Horseradish Cream
- Ⓞ **BONELESS PORK CHOP** \$34
Ten-Ounce Montana Natural Pork Company Boneless Pork Chop served with Red Wine-Braised Cabbage and Roasted Fingerling Potatoes topped with Onion Rings and a Whole-Grain Mustard Sauce
- Ⓞ **LAMB CHOPS** \$36
Double Chops of New Zealand Lamb served with a Stew of Great Northern White Beans, Tomato and Eggplant Caponata, and Lamb Sauce
- Ⓞ ^{VEGAN} **"VEGETABLE POT AU FEU"** \$21
Tofu, Carrots, Baby Bok Choy, Edamame, and Quinoa served in a Coconut Curry Broth and topped with Crispy Kale

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions