

APPETIZERS

NACHOS \$10

JUMBO WINGS \$10

Choice of Hot Sauce, Thai Sauce or BBQ Sauce

POTATO SKINS \$6

FRIED MUSHROOMS \$6

FRIED CHEESE RAVIOLI \$6

BASKET OF FRIES \$4

BEER BATTERED ONION RINGS \$6

SOUP & SALAD BAR

ALL YOU CAN EAT AT THE SOUP & SALAD BAR \$9.99

DINNER SALAD \$2.99

SOUP ONLY \$2.99

CHILDREN'S MENU

MAC & CHEESE \$5

HAMBURGER \$5

CHICKEN NUGGETS \$5

Each entree served with French Fries or Apple Sauce

PIZZA & PASTA

14" LARGE CHEESE PIZZA \$15

Our pizza is made to order and baked in a stone oven. \$1 each for additional toppings.

Choose from Black Olives, Tomatoes, Onions, Mushrooms, Green Peppers, Pineapple, Jalapeño Peppers, Pepperoni, Italian Sausage, Bacon, or Canadian Bacon.

PASTA ALFREDO \$14

Fettuccine Pasta, creamy Alfredo Sauce and sautéed Mushrooms topped with Grilled Chicken. Includes a trip to the Salad Bar.

WILD MUSHROOM RAVIOLI \$15

Served with Marsala Sauce & Bread Sticks. Includes a trip to the Salad Bar.

LOBSTER RAVIOLI \$18

Served with a Seafood Sauce & Bread Sticks. Includes a trip to the Salad Bar.

BURGERS & SANDWICHES

**Served with your choice of French Fries, Onion Rings,
Pasta Salad or Cole Slaw**

BIG HARRY \$10

½ pound of ground chuck blended for the Steakhouse. Build your own burger. No extra charge for the toppings. "The best burger in Grand County."

FRENCH DIP \$10

6 oz. of thinly sliced Rib Eye dunked in Au Jus, stacked on a soft French Roll topped with melted Swiss Cheese

CLASSIC REUBEN \$10

6 oz. of thinly sliced tender Corned Beef Brisket, Kraut, melted Swiss Cheese, Thousand Island Dressing on Marbled Rye Bread

STEAK HOUSE SANDWICH \$12

6 oz. of New York Strip Steak with Carmelized Onions and a side of Horseradish Sauce

CHICKEN CLUB \$10

Broasted 6 oz. of Boneless Chicken Breast tossed in our secret coating, topped with Bacon, Lettuce, Tomatoes and melted Swiss Cheese

DINNER ENTRÉES

All Dinner Entrées include a Dinner Salad from the Salad Bar.

CHICKEN MARSALA \$16

8 oz. Boneless Chicken Breast and Mushroom Ravioli sauced with Marsala and Mushrooms.

ENGLISH FISH & CHIPS \$12

Two 5 oz. filets of Icelandic Cod Loin dipped in Harry Lemon's Homemade Batter.
Served with French Fries and Cole Slaw.

BROASTED CHICKEN DINNER \$12

Choice of two side dishes: French Fries, Mashed Potatoes, Pasta Salad or Cole Slaw.
Three pieces of Fresh Chicken coated with our special blend of seasonings -
crisp on the outside, moist and tender on the inside.

GOLDEN FRIED SHRIMP \$12

Ten Golden Fried Shrimp served with French Fries and Cole Slaw.

HOG WINGS \$16

Choice of two sides. Our version of BBQ pork ribs! 16 oz. of Baby Back Rib Ends with
the Bone. Seasoned and smoked to perfection. You won't find them anywhere else.

6 OZ. AHI TUNA FILET \$16

Grilled to medium rare. Served with Lobster Ravioli. Topped with Pineapple Salsa.

CHARBROILED STEAKS & CHOPS

Featuring certified Angus Beef. Includes a trip to the Salad Bar,
Sautéed Vegetables and your choice of Potato.

SILVERCREEK STEAKHOUSE SURF & TURF \$16

7 oz. Sirloin Steak and three Golden Fried Shrimp

STEAK FRITES \$15

7 oz. Charbroiled Flat Iron Steak served over French Fries with Chimichurri Sauce

9 OZ. CERTIFIED ANGUS SIRLOIN STEAK \$16

12 OZ. CERTIFIED ANGUS NEW YORK STRIP \$20

12 OZ. CERTIFIED ANGUS RIB-EYE \$22

18 OZ. CERTIFIED ANGUS PORTERHOUSE STEAK \$26

\$5 charge for second plate to make a meal for two

10 OZ. RASPBERRY CHIPOTLE GLAZE PORK CHOP \$15

DESSERTS

CHOCOLATE GRAND TETON \$7

A whimsical chocolate treat made from European Chocolate Mousse
in a Hazlenut Praline Chocolate Shell

TIRAMISU \$7

Tiramisu means "Pick me" in Italian

BEVERAGES

SOFT DRINKS, ICED TEA & MILK \$2.25

Coke, Diet Coke, Sprite, Lemonade, Mellow Yellow, Mr. Pibb,
Barqs Root Beer

DOMESTIC DRAFT BEERS \$3

Bud Light , Coors Light

MICRO BREWS \$4.50

Blue Moon, Ranger IPA, 1554, Stella Artois, 90 Schilling,
Grand Lake Wooly Booger, Odells IPA, Fat Tire, New Belgium IPA

BOTTLED BEERS

Please ask server

HOUSE WINE: PEPPERWOOD VINEYARD \$4.25

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

RED WINES

Blackstone Merlot, Kenwood Cabernet, Gascon Malbec,
Ravenswood Zinfandel

WHITE WINES

Beringer White Zinfandel, Santa Barbara Chardonnay, Cavit Pinot Grigio,
Guenoc Sauvignon Blanc

ALL MENU ITEMS MAY BE PREPARED "TO GO"