

Starters

Coconut Shrimp

Five panko and coconut-breaded tiger shrimp with a sweet and sour lime gastrique sauce. 13

Pierogi and Sausage

Five potato and cheese dumplings with kielbasa, spicy mustard and sauerkraut. 12

Last Chance Chicken Wings

Tossed in a choice of spicy buffalo, honey buffalo, barbecue, or Asian sauce.
Served with celery and bleu cheese or ranch dressing.

Small (six) 11 Large (twelve) 19

Housemade Nachos

Corn chips with pulled pork, three cheese sauce, chipotle ranch, diced red onions, cilantro, and salsa. 15

Baskets

Fries. 6 Tots. 7 Onion rings. 10 Chicken strips & fries. 12

Chili

House made and topped with diced red onion and cheddar cheese. 7

Soup du Jour

Cup. 4 Bowl. 6

Salads

House

Spring mix, tomatoes, red onions, croutons, Parmesan, and choice of dressing. 9
Add Wagyu steak for 10, grilled or fried chicken breast for 6.

Chicken Bacon Ranch

Spring mix with bacon, tomatoes, onions, croutons, shredded cheddar cheese, and ranch dressing. Choice of grilled or fried chicken. 17

Steak

Sliced Wagyu, mixed greens, cherry tomato, sliced red onion, avocado, chimichurri, toasted croutons, Parmesan and Italian vinaigrette. 22

Between the Bread

Includes choice of fries, tots, or onion rings.

Add a side salad, cup of soup, or chili for 3

Bison Burger

Hand-pattied with ground bacon, topped with smoked Gouda, and sautéed mushrooms. Served on a pretzel bun with a green chile aioli. 19

Last Chance Burger

Half-pound, grilled, and topped with a choice of cheese on a Kaiser roll. 16

Add bacon for 3.

Hickory Burger

House-smoked barbecue sauce, bacon, onion straws, cheddar cheese, Kaiser roll. 18

Jalapeño Chicken Sandwich

Grilled with bacon, pepper jack cheese, avocado, and chipotle ranch on a Kaiser. 17

208 Steak Sandwich

Grilled Wagyu beef, horseradish cream, lettuce, tomato, onion straws, hoagie. 21

Philly Cheese

Six ounces of shaved beef, caramelized onions, and peppers with American or provolone cheese. Served on a hoagie. 17

French Dip

Prime rib, cooked and sliced in-house. Served au jus on a hoagie. 19

Cubano

Pulled pork, sliced ham, and Swiss cheese pressed in a hoagie with spicy mustard and pickles. 16

Fried Fish

Beer-battered cod, tartar slaw, dill pickle on a Kaiser. 16

Étouffée

Crawfish and andouille sausage in a creole-style stew. Served over white rice. 18

Fish & Chips

Beer-battered cod. Fried and served with house tartar sauce and fries. 15

Pasta

Wild Boar Ragu

Wild boar, tomatoes, onions, and herbs are served over penne.
Topped with Parmesan cheese. 21

Entrees

Served from 4:00 - 8:00 pm.

*Includes two sides: Baked potato, mashed potato,
seasonal vegetable, soup, salad, fries, tater tots, or onion rings.*

Beef Ribeye

14 oz hand-cut. Grilled to order and offered with sautéed mushrooms,
Grilled onions, crispy onion straws, or blue cheese compound butter. 39

Bison Fried Steak

Sirloin cut and cubed in-house. Breaded, fried,
and topped with white pepper country gravy. 31

Pork Scallopini

Lightly dredged and covered in a pan sauce. 27

Roasted Quail

Pan-seared in brown butter, roasted with citrus, sage, and pine nuts. 29

Desserts

Crème Brûlée. 7

Mixed Berry Cobbler à la Mode. 9

Brownie Sundae. 8

Fountain Drinks

Coca-Cola, Diet Coke, Coke Zero, Root Beer, Dr. Pepper, Mellow Yellow, Sprite

Beverages

Iced Tea, Lemonade, Ginger Ale, Red Bull, Topo Chico Sparkling, Mexican Coke

Red Wine

7 Moons Red Blend

Oakville, California. 22/7

Earthquake Cabernet Sauvignon

Lodi, California. 39/13

Murphy-Goode Merlot

Santa Rosa, California. 27/9

Septima Malbec

Mendoza, Argentina. 33/11

Simple Life Pinot Noir.

Napa Valley, California. 29/10

The Prisoner Red Blend

Napa Valley, California. 95

White Wine

Avanti Pinot Grigio

Venezia, Italy. 26/9

Eve Chardonnay

Wala Wala, Washington. 21/7

Peter Yealand's Sauvignon Blanc

Marlborough, New Zealand. 33/11

Sonoma-Cutrer Chardonnay

Sonoma Coast, California. 45/15

Zonin Prosecco Cuveé (187mL)

Prosecco, Italy. 9

House Cocktails

Barrel-Aged Manhattan

Rittenhouse rye, Carpano Antica Formula sweet vermouth, Angostura, amarena cherry. 15

Dusk Over Bishop

44 North Huckleberry vodka, lime juice, huckleberry syrup, Cock & Bull ginger beer. 11

Full Moon

Bombay Sapphire, St. Germain, lemon, lychee syrup. 13

Hot Toddy

Jameson, lemon, honey syrup, hot water, Irish black tea, clove. 12

New Moon

Basil Hayden's bourbon, lemon juice, blackberry syrup, soda water. 13

Oaxaca Storm

Del Maguey Vida Mezcal, tamarind syrup, orange, pineapple, sal de chile. 14

Old-Fashioned

Rye whiskey, Demerara sugar, Angostura Bitters, orange bitters, orange peel. 12

Bottles/Cans

2Towns Bright Cider, Budweiser, Busch Light, Coors, Coors Light, Deschutes Fresh Squeezed IPA, Guinness Draught 16oz., Miller Lite, Modelo Especial, Mother Earth Tierra Madre, Natural Light, Roadhouse the Phlow 16oz., Roadhouse Walrus 16oz., Stella Artois, Twisted Tea Original, White Claw Blackberry, White Claw Mango, White Claw Peach