

Starters

Shrimp Skewers

Four jumbo grilled tiger shrimp topped with citrus vinaigrette. 13

Last Chance Chicken Wings

Tossed in choice of spicy buffalo, honey buffalo, barbecue, or Asian sauce.

Served with celery and bleu cheese or ranch dressing.

Small (six) 11. Large (twelve) 15. XL (eighteen) 20

Salmon Cakes

Smoked wild salmon with panko, green onion, red bell pepper.

With a lemon rosemary aioli. 15

Caprese Bruschetta

Cherry tomatoes, fresh mozzarella and basil

tossed in balsamic and olive oil atop toast points. 9

Asian Pork Belly

House-cured and served over an Asian slaw. 11

Basket of Fries

French or sweet potato fries. 6

Basket of Onion Rings

Heaping portion. 8

Soup du Jour

Cup 4. Bowl 6

Dinner Salads

House

Spring mix, tomatoes, red onions, croutons,

Parmesan, cucumber, choice of dressing. 8

Rocket

Arugala, baby spinach, roasted almond,

bleu cheese crumbles, Mandarin orange, red onion.

Served with a house made citrus vinaigrette. 10

Add chicken confit for 3, smoked salmon or steak for 6

Chicken Bacon Ranch

Choice of grilled or fried chicken breast over spring mix with house cured bacon,

tomatoes, onions, croutons, and shredded sharp white cheddar cheese. 12

Please alert your server to any food allergies or dietary restrictions before ordering.

Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Pasta

Wild Boar Ragu

Rigatoni tossed in a boar and vegetable red sauce.
Topped with parmesan and served with garlic bread. 19

Entrées

All entrées include choice of two sides

Bison Ribeye

Hand-cut 15 ounce ribeye.

With choice of huckleberry red wine reduction, bleu cheese compound butter, crispy onion straws, caremelized onions, or sauteed mushrooms. 39

Halibut

Eight ounce hand-cut filet, topped with a tarragon mustard cream. 29

Bison Short Ribs

Braised in, and topped with, an Espangnole sauce. 26

Quail

Two citrus glazed birds. Pan roasted and served over a bed of fresh arugala. 20

Bistro Filet

Nine ounce hand-cut tender.

With choice of huckleberry red wine reduction, bleu cheese compound butter, crispy onion straws, caremelized onions, or sauteed mushrooms. 24

Duck

Skin-on and pan-seared duck breast. Topped in a peach chutney. 22

Sides

House Salad

Cup of Soup

Mashed Potatoes

Baked Potato

Rice Pilaf

French Fries

Sweet Potato Fries

Onion Rings

Seasonal Vegetables

Add additional sides. 3

Between the Bread

Sandwiches include choice of one side

208 Steak Sandwich

Thinly sliced, grilled and served on a hoagie with horseradish cream, lettuce, and tomato. Topped with onion straws. 14

Buffalo Burger

Hand pattied with ground applewood smoked bacon, sautéed mushrooms, smoked gouda on a pretzel bun with a poblano aioli. 15

Hickory Burger

House smoked barbecue sauce, applewood smoked bacon, onion straws, and cheddar cheese on a toasted kaiser roll. 14

Last Chance Burger

Half-pound. Hand pattied with choice of cheese on a kaiser roll. 12

Chicken Verde

Six ounces of grilled chicken with salsa verde, avocado, lettuce, tomato, and onion on ciabatta. 12

Philly Cheese

Six ounces of shaved beef, caramelized onions, peppers, and mushrooms, choice of cheese served on a hoagie. 11

Portabella

Grilled balsamic marinated mushroom cap, caramelized onions and peppers, zucchini, lemon rosemary aioli, lettuce, tomato, fontina cheese on ciabatta. 12

Kiddos & Small Portions

Chicken Strips

House-made breaded strips, choice of BBQ or ranch. With fries. 6

Junior Burger

Quarter pound with choice of cheese on a bun.
Lettuce, tomato, and onion available upon request. 8

Grilled Cheese

Choice of cheese and bread. With fries. 6

Buttered Noodles

Pasta with butter, Parmesan, and parsley. 5