Starters

Wild Mushroom Bruschetta

Wild sautéed mushrooms and herbs with a champagne butter sauce. Served atop toast points. 10

Jalapeño Poppers

Stuffed with cream cheese, wrapped in bacon, topped with balsamic reduction. 15

Last Chance Chicken Wings

Six tossed in choice of spicy buffalo, honey buffalo, barbecue or Asian sauce. Served with carrots, celery and bleu cheese or ranch dressing. 12

Jerk Chicken Skewers

Marinated and topped with traditional jerk seasoning. 16

Baskets

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

Soup du Jour

Cup. 4 Bowl. 6

Between the Bread

Includes choice of fries or onion rings. Add side salad for 4.

Bison Burger

With sautéed mushrooms and smoked Gouda on a pretzel bun with a green chile aioli. 19

Last Chance Burger

Half-pound, hand pattied with choice of American or cheddar cheese on a kaiser roll. 16

Hickory Burger

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

Jalapeño Chicken Sandwich

Grilled chicken with bacon, jalapeño, pepper jack cheese, avocado and chipotle aioli on ciabatta. 17

208 Steak Sandwich

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

Turkey Cranberry Sandwich

Roasted turkey, provolone, cranberry agrodulce, lettuce and red onions on ciabatta. 15

Cheesesteak

Shaved beef, caramelized onions, peppers, American or provolone, hoagie. 16

Portabella

Caramelized onions, peppers, lemon rosemary aioli, provolone, lettuce, tomato, ciabatta. 15

<u>Salads</u>

House

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

Roasted Beet Chicken Salad

Spring mix with blue cheese crumbles, candied walnuts, red onions, roasted beets and croutons with balsamic vinaigrette. Choice of grilled or fried chicken. 17

Steak

Sliced Wagyu, mixed greens, cherry tomato, sliced red onion, avocado, chimichurri, croutons, Parmesan and Italian vinaigrette. 21

Lunch Specials

Served from noon - 4pm

Teriyaki Chicken Bowl

White rice topped with grilled chicken, sautéed bell peppers, Mandarin oranges, sesame seeds, green onion and teriyaki. 19

Bison Tacos

Birria style tacos with braised bison short ribs and Oaxaca cheese. Served with traditional chili sauce, cilantro and lime. 17

Fountain Drinks

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

Cold Beverages

Iced Tea, Lemonade, Ginger Ale, Root Beer, Red Bull, Topo Chico Sparkling

Bottled Beer

Budweiser, Bud Light, Coors, Coors Light, Deschutes Fresh Squeezed IPA, Miller Lite, Michelob Ultra, Shiner Bock, Sierra Nevada Pale Ale, Sierra Nevada Torpedo, Stella Artois, Heineken Zero (NA)

Canned Beer

Budweiser, Natural Light, Roadhouse Walrus Hazy IPA, Tierra Madre Lager

Hard Seltzers & Ciders

Two Towns Cider, Raspberry White Claw

Pasta

Served from 5-9pm

Wild Boar Ragu

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

Entrées

Served from 5-9pm Choice of two sides.

Beef Ribeye

14 ounces with choice of bleu cheese compound butter, crispy onion straws, caramelized onions or sautéed mushrooms. 39

Pork Ribeye

8 ounces, topped with apple, onion and sage pan sauce. 27

Duck a l'Orange

Pan seared, sliced and topped with housemade orange sauce. 28

Halibut

Seven ounce hand-cut filet, topped with a tarragon mustard cream. 31

Bison Fried Steak

Cubed, breaded and fried bison sirloin.

Topped with a cracked black pepper country gravy. 35

<u>Sides</u>

House Salad French Fries Mashed Potatoes
Cup of Soup Onion Rings Baked Potato
Seasonal Vegetables

Desserts

Crème Brûlée. 7 Mixed Berry Cobbler à la Mode. 9 Brownie Sundae. 9