

## Starters

### **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) - 8 Large (twelve) - 15 XXL (eighteen) - 20

### **Homemade Nachos**

Corn chips with three cheese sauce, chipotle ranch, diced red onions, cilantro and sour cream. 9

*Add chicken or pulled pork for 3 or steak for 6*

### **Quesadilla**

A large flour tortilla filled with southwest black beans, cilantro, diced red onion and shredded cheddar-jack cheese. Accompanied with sour cream, guacamole and salsa. 6

*Add chicken or pork for 3 or steak for 6*

### **Pork Belly**

Three house cured lardons seared and served over polenta cakes with a bourbon maple glaze. 11

### **Chili Cheese Fries**

Over a pound of fries under house-made chili with cheddar-jack and diced onion. 9

### **Mozzarella Sticks**

Served with house made marinara. 8

### **Basket of Onion Rings. 8**

### **Basket of Fries. 6**

### **Chili or Soup du Jour**

Cup - 4 Bowl - 6

## Salads

### **Caesar Salad**

Chopped romaine, house dressing, parmesan, toasted croutons and anchovies. 10

*Add chicken for 3 or steak for 6*

### **House Salad**

Spring mix, cherry tomatoes, red onions, croutons, Parmesan and choice of dressing. 8

### **Chicken Bacon Ranch**

Choice of grilled or fried chicken breast over Spring mix with bacon, tomatoes, onions, croutons and shredded cheddar cheese. 12

**Between the Bread**

*Includes choice of French fries, sweet potato fries, onion rings, side salad or cup of soup. Add additional side for 3*

**208 Steak Sandwich**

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

**Bison Burger**

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

**Last Chance Burger**

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

**Hickory Burger**

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

**Chicken Sandwich**

Six ounces of grilled or fried chicken breast, bacon, choice of cheese, lettuce, tomato, onion and mayonaise on ciabatta. 13

**Porchetta**

House braised pork with brocolli rabe and provolone on a Parmesan baguette. 13

**Bison Meatball Sub**

With house made marinara and melted provolone on a Parmesan baguette. 12

**BLT**

Choice of white or wheat bread. 10

**Philly Cheese**

Six ounces of shaved beef, caramelized onions, peppers and mushrooms with choice of cheese served on a hoagie. 12

**Burger of the Day**

Ask your server. 14

### **Fish & Chips**

Beer battered cod. Fried and served with house tartar sauce. 12

### **Baked Mac & Cheese**

Monterey jack and cheddar with bacon and kielbasa.

Topped with panko and served garlic bread. 12

### **Spaghetti & Meatballs**

Housmade marinara with bison meatballs.

Topped with Parmesan and served with garlic bread. 14

### **Dinner Entrées**

*Served fom 4-8pm*

*All entrées include choice of two sides*

### **Game Hen**

Half a bird roasted in a honey truffle glaze. 16

### **Trout**

Eight ounce filet of local, sustainably raised rainbow trout.

Pan seared and topped with a tomato and green olive brodo. 17

### **Steak**

#### **Ribeye**

Fourteen ounce hand cut. 29

#### **Bistro Filet**

Eight ounce hand cut. 23

*Choice of toppings: Bleu cheese compound butter, huckleberry red wine reduction, sauteed mushrooms, carmelized onion, crispy onion straws*

### **Sides**

House Salad

Cup of Soup

Cup of Chili

Baked Potato

Mashed Potatoes

White Rice

French Fries

Sweet Potato Fries

Onion Rings

Seasonal Vegetables

Add additional side for 3

**Kiddos & Small Portions**

**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. 5

**Chicken Strips**

With fries or onion rings and choice of dipping sauce. 6

**Buttered Noodles**

Topped with Parmesan. 5

**House Made Desserts**

*Ask your Server for daily selections*

**Wine**

**White**

Hayes Ranch Chardonnay, *Livermore, CA*, 2017. 6/20  
Avanti Pinot Grigio, *Fossalta di Piave, Italy*, 2017. 7/26  
The Path Chardonnay, *Sonoma, CA*, 2017. 8/30  
Peter Yealand's Sauvignon Blanc, *Marlborough, NZ*, 2017. 9/34  
Simple Life Rosé, *Napa Valley, CA*, 2017. 10/36  
StoneCap Reisling, *Columbia Valley, WA*, 2016. 7/26

**Red**

Hayes Ranch Cabernet Sauvignon, *Livermore, CA*, 2016. 6/20  
Wente Cabernet Sauvignon, *Livermore, CA*, 2016. 10/36  
Llama Malbec, *Luján de Cayo, Argentina*, 2017. 8/30  
Simple Life Pinot Noir, *Napa Valley, CA*, 2014. 9/34  
Viña Eguía Tempranillo, *Rioja, Spain*, 2014. 8/30

**Beer on Tap**

Pabst Blue Ribbon 4  
Grand Teton Sweetgrass A.P.A. 6  
White Dog Blood Orange Hefeweizen 6  
Dogfish Head 60 Minute I.P.A. 6  
Big Sky Moose Drool Brown Ale 6  
Sockeye Angel's Perch Amber Ale 6