

Cowboy Grill Lunch

Apps

- SMOKEY HOT WINGS** 18
Chipotle Dipping Sauce, Blue Cheese Dressing, Veggies
- WILD WEST GAME CHILI** 16
Ground Venison, Wild Boar & Angus Beef with Smoked Cheddar & Scallions
- POTATO OR TORTILLA CHIPS** 9
Choice of:
Guacamole, Hot Salsa or Caramelized Onion Chipotle Dip

Salads

- GRANDE GREENS SALAD** 12
Arugula, Baby Spinach, Baby Kale, Toasted Pine Nuts, Pickled Blueberries, Pomegranate Molasses & Charred Cactus Vinaigrette
- CASTLE CREEK SALAD** 12
Baby Mesclun Greens, Heirloom Cherry Tomato, English Cucumber, Radish, Toasted Corn & Black Beans with Charred Cactus Vinaigrette

Favorites

- FISH TACOS** 22
Beer Battered Pacific Cod, Spicy Coleslaw, Chipotle Aioli, Mango Salsa
- GRILLED CHICKEN NACHOS** 19
RCL Beans, Cheddar, Jack, Pico de Gallo, Avocado, Green Onions, Sour Cream
- WILD HARVEST BOWL** 26
Grilled Portobello Mushroom, Charred Brussels Sprouts, Cauliflower, Forest Mushrooms on a Bed of Baby Kale, Arugula & Spinach, Marinated Tomatoes, Toasted Pecans with Charred Cactus Vinaigrette

Sandwiches

- † **SEARED YELLOWFIN TUNA** 20
Spicy Coleslaw, Olive Sundried Tomato Salsa on Toasted Focaccia
- † **ROAST BEEF HOAGIE** 20
Caramelized Onion, Smoked Cheddar, Adobo Sage Au Jus
- PULLED PORK REUBAN PANINI** 20
House Smoked Pork, Sauerkraut, Gruyere, Cowboy Mayonnaise on Marble Rye
- PRESSED CHICKEN & VEGETABLES** 22
Roast Peppers, Tomatoes, Artichokes, Arugula, Lime Avocado Spread on Organic Sprouted Multigrain Toast
- † **RCL ANGUS BURGER** 24
House Blend of Ground Chuck, Brisket & Short Rib, Crispy Bacon, Smoked Cheddar, Charred Onions, Marinated Tomato, Arugula, Chipotle Mayonnaise
- BLACK BEAN VEGGIE BURGER** 18
Arugula, Artichokes, Avocado Lime Spread

Sides

- FRENCH FRIES** 8
- TRUFFLE PARMESAN FRIES** 11
- SWEET POTATO TOTS** 8
- TORTILLA CHIPS** 5
- POTATO CHIPS** 5

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.