

Appetizers

*Can be gluten free

Rosemary Flat bread

Topped with Feta cheese & roasted Cremini & Shiitake mushrooms \$10

Deep Fried Artichoke Hearts

Panko crusted hearts served with garlic, lemon butter \$10

***Clams & Mussels**

With tomato, red onion, garlic, white wine, butter & herbs \$14

Garlic & Truffle French Fries \$8

Bruschetta Carciofi

Crostini with Feta cheese, artichoke hearts & sun dried tomatoes \$11

Bruschetta Romagna

Kalamata olive & roasted pepper crostini topped with tomatoes, garlic, basil & red onion \$10

Crab Cakes

Topped w/ roasted pepper, Kalamata olive relish & basil vinaigrette \$13

Salads & Soups

***Table Side Caesar for 2**

\$14 for 2 people, add \$5 for each additional person

***Greek Salad**

Tzatziki dressing, Kalamata olives, cherry tomatoes, onion, cucumber, pepperoncini & Feta cheese \$13

***House Salad**

Mixed greens, red onion, tomato & shredded carrots \$5

***Wedge Salad**

Gem lettuce, red onion, cherry tomato, bacon, Gorgonzola crumbles & blue cheese dressing Sm. \$8 Lg. \$13

Soup of the Day \$6

Entrees

***Grilled Hanger Steak**

On mashed potatoes & bacon braised greens drizzled with veal demi-glace \$24

***Pork Gorgonzola**

Served with mashed potato & broccolini topped with a mushroom, Stoneground mustard, Gorgonzola cream sauce \$22

***Stuffed 1/2 Chicken**

Stuffed with roasted chili & cream cheese & topped with a chipotle chicken
Demi-glaze with a side of jalapeno cornbread \$21

***12 oz. Grilled N.Y. topped with Shrimp Scampi**

Served with side of mashed potatoes & broccolini \$28

***Chicken Marsala**

Pan seared chicken breast with sautéed mushrooms & Marsala
with green onion sour cream mashed potatoes & broccolini \$22

***Pan Seared Salmon**

Over lemon, sun dried tomato, saffron risotto topped with
Cherry tomato & sun dried tomato vinaigrette \$21

***12 Oz. Pan seared Ribeye**

Chili espresso rubbed with 8 ball stout veal demi, smoked
Gouda green onion mashed & bacon braised greens \$38

Pasta

Lasagna al Forno

Ground top Sirloin, Italian sausage, onion, mushrooms, tomatoes, spinach,
Mozzarella, Parmesan cheese & homemade pasta \$16

***Spaghetti Carbonara**

Italian sausage, Pancetta, peas & homemade pasta top in a cream sauce \$19

***Spaghetti Aglio y Olio**

Spaghetti with olive oil, garlic, pepper pods & herbs. \$11

***Spaghetti Pomodoro**

Ripe tomatoes, garlic, onion, basil & Parmesan cheese \$13

Porcini & Truffle Ravioli

In truffle cream sauce \$21

Drinks

Mango Ice tea, Hot tea, Coffee, Cola, Diet, 7up, Sarsaparilla \$2.75

Shirley Temple- \$3.00 **Italian sodas-** \$3.00

Vanilla, Cherry, Orange, Pomegranate, Raspberry, Blackberry

Juices- Tomato, Orange, Cranberry, Pineapple, Apple

Lunch

Menu offered in the dinning room from 11am -2pm

Appetizers

Fire roasted Clams & Mussels

with red onion, garlic, grape tomatoes, lemon, white wine, butter & herbs \$14

Bruschetta al Carciofi

toasted ciabatta topped with Chevre cheese, artichoke hearts, sun dried tomatoes, garlic oil & fresh herbs \$11

Deep Fried Shrimp

with cucumber salad & chipotle tartar sauce \$12

Bruschetta al Romagna

toasted Kalamata olive & roasted pepper bread topped with heirloom tomatoes, basil, red onion, garlic & Pecorino Romano \$10

Crab Cakes

with basil vinaigrette & Kalamata roasted pepper relish \$13

Deep Fried Artichoke Hearts

with lemon garlic butter \$10

Honey Sesame Chicken Lettuce Wraps

Baby Gem lettuce leaves with shaved Napa cabbage, red onion, shredded carrot, mirleton, cucumber, red bell pepper & Asian dipping sauce \$13

Salads

Caesar salad

fresh romaine hearts with house made Caesar dressing \$7
Add grilled chicken or shrimp \$6

Wedge salad

Baby gem lettuce wedges with red onion, grape tomatoes, crispy bacon, blue cheese dressing & Gorgonzola crumbles Sm. \$8 Lg. \$13

House salad

mixed greens, red onion, grape tomatoes & shredded carrot \$5

Greek salad

Tzatziki, Kalamata olives, cherry tomato, red onion, cucumber, pepperoncini & Feta cheese \$13

Mains

Lamb Burger

ground lamb on a pita roll with lettuce, tomato, red onion, cucumbers, Feta cheese & tzatziki \$15

What Cheer Burger

8 oz. certified Angus beef on a ciabatta roll with lettuce, tomato & red onion \$12

Gold Rush Burger

8 oz. Certified Angus beef with Applewood smoked bacon, Colby cheese, lettuce, tomato & red onion on ciabatta roll \$14

Mushroom Gorgonzola Burger

8 oz. Certified Angus beef, sautéed mushrooms, Gorgonzola, lettuce, tomato, red onion on ciabatta roll \$14

B.L.T.

8 oz. grilled house made bacon with cranberry habanero BBQ sauce, lettuce, tomato, red onion & thin sliced jalapeno \$15

Loaded French Dip Sandwich

Smoked shaved top round, sautéed onions & mushrooms with Swiss & Au Jus \$15

Grilled Chicken Sandwich

on Kalamata roasted pepper bread with pesto, roasted garlic aioli, lettuce, tomato, red onion & Swiss cheese \$13

Spaghetti Carbonara

House made spaghetti, Pancetta, ham & peas in cream sauce \$15

Fettuccini Caprese

with grape tomatoes basil & mozzarella \$13

6 oz. Grilled Hanger Steak

with sour cream green onion mashed potatoes, bacon braised greens & veal demi-glace \$17

Blackened Chicken Tacos

Corn tortillas, black beans, shredded cabbage, salsa Fresca & chipotle lime crème \$13

Fish & Chips

8 oz. trigger fish, beer battered & deep fried with fries & remoulade \$13

Drinks

Mango Ice tea

Hot tea, Coffee,

Sodas- Cola, Diet, 7up, Sarsaparilla \$2.75

Shirley Temple- \$3.00

Italian sodas- \$3.00

Vanilla, Cherry, Orange, Pomegranate, Raspberry, Blackberry

Juices- Tomato, Orange, Cranberry, Pineapple, Apple

Espresso- \$2.50

Latte, Mocha - \$3.75

WHAT CHEER SALOON

GIMME BACK MY BULLEIT

Bulleit Bourbon, Iced Tea, Fresh Mint

\$7.00

PRICKLY PEAR

Smirnoff Pear Vodka, Gaetano Triple Sec, Daily's Sweet & Sour, DeKuyper Blue Curaçao, Pineapple Juice

\$7.00

COLUMBIA GOLD

Yukon Jack Liqueur, Orange Juice, DeKuyper Strawberry Patch Schnapps

\$6.00

GOLD RUSH

Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Lime Wedge

\$8.00

PLEASE DRINK RESPONSIBLY | 1786468

WHAT CHEER SALOON

KETEL MULE

Ketel One Vodka, Ginger Beer, Lime Wedge

\$7.00

PALE RIDER

Captain Morgan White Rum, Club Soda, Simple Syrup, Lime Wedge, Fresh Mint

\$6.00

DOC HOLIDAY

44 North Huckleberry Vodka, Lemonade

\$7.00

COLUMBIA SUNSET

Gordon's Vodka, Gaetano Triple Sec, J. Roget Champagne, Cranberry Juice, Pineapple Juice

\$7.00

Kids Menu

House Salad

Mixed greens, red onion, tomato & shredded carrots \$5

Grilled Cheese

toasted sourdough bread & Colby cheese with fries.

\$7 add bacon \$1

House made Chicken Strips & Fries. \$8

Kids Burger

4 oz. Certified Angus beef on a hamburger bun with French fries.

\$7 add cheese \$1 add produce \$.75

Spaghetti Pomodoro

Ripe tomatoes, garlic, onion, basil & Parmesan cheese \$7

Spaghetti & Butter \$5

Fish & Chips

8 oz. trigger fish, beer battered & deep fried with
fries & remoulade \$13

Drinks

Mango Ice tea, Hot tea, Coffee, Cola, Diet, 7up, Sarsaparilla \$2.75

Shirley Temple- \$3.00 **Italian sodas-** \$3.00

Vanilla, Cherry, Orange, Pomegranate, Raspberry, Blackberry

Juices- Tomato, Orange, Cranberry, Pineapple, Apple

Desserts

Sarsaparilla Float

Crème Brulee

Vanilla bean custard topped with caramelized sugar

Chocolate Hoho

Layers of chocolate cake filled with raspberry cream cheese and topped with ganache