



Antipasto

Rosco Kennedy
Rosco Kennedy,
Executive Chef

TRUFFLE FRIES

White Truffle Oil, Toasted Garlic, Parmesan, Chives \$10

CRISPY CAULIFLOWER

Sweet Chili, Hot Honey, or Persimmon BBQ \$13

GARLIC BREAD

Focaccia, Garlic, Mozzarella Spread, Parmesan, Chives \$13

FRIED BRUSSEL SPROUTS

Caramelized Onion Aioli, Parmesan, Toasted Garlic, Balsamic Reduction \$14

CAPRESE CROSTINI

Mozzarella, Heirloom Tomato, Basil, Prosciutto \$16

WOOD FIRED PORK BELLY

Cornbread Crostini, Crispy Bunapi, Pickled Vegetables, Maple Glaze \$16

Garde Manger

STEAK & EGG

Grilled Steak, Fried Egg, Sourdough Croutons, Shredded Cheddar Cheese, Tomato, Red Onion, Tomato Sherry Vinaigrette, Mixed Greens \$18

GRILLED CAESAR

Fried Shallots, Sourdough Croutons, Shaved Parmesan, Classic Caesar Dressing, Gem Lettuce \$16

NOT REALLY A WEDGE SALAD

Candied Bacon, Blue Cheese Crumbles, Tomato, Red Onion, Blue Cheese Dressing, Iceberg Lettuce, Hama Toasted Seeds \$16

GARDEN

Cucumber, Onion, Tomato, Feta, Ranch or Balsamic, Mixed Greens \$14
ADD PROTEIN TO ANY SALAD: Shrimp \$5 Grilled Chicken \$5 Market Fish \$MP

Entrees

BUNKER BURGER

Smash Patties, LTOP, Caramelized Onion Aioli, White Cheddar, Served medium \$21
ADD BACON, MUSHROOMS OR AVOCADO \$2 EA

LOCALLY WORLD FAMOUS FISH & CHIPS

Haddock, Seasoned Panko, Malt Tartar, Lemon, Herbs, Poppyseed Coleslaw \$23

FETTUCCINE PARMA

Fresh Pasta, Triplo Crema, Pearl Onion, Broccoli, Tomato, Grilled Chicken, Parmesan, Fresh Herbs \$29

ROTISSERIE HEN

Herb Roasted Game Hen, Seasonal Vegetables, Lemon Risotto, Chili Oil, Herbs \$32

SHORT RIB

Braised Short Rib, Seasonal Vegetables, Carrot Gnocchi, Au Jus, Parsley Oil \$36

MARKET FISH

Chef's Choice - Ask About Selection and Price

8 oz FILET MIGNON

RR Ranch Signature Beef, Fried Shallots, Roasted Portobello, Demi, Maitre d' Butter \$48

PRIME RIB (Friday Only)

10 oz \$40 12 oz \$46

STEAKS COME WITH CHOICE OF 2 SIDES • A LA CARTE SIDES \$6
Potato Puree, Baked Potato, Parmesan Carrots, Corn Pudding
Sautéed Mushrooms, Lemon Broccoli, Bacon Mac & Cheese

- All dressings made in house •
- Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 7 or more people are subject to an automatic 20% gratuity. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies. \$15 Corkage fee applies to all wine bottles brought in by guests.