



# SNAKE RIVER SPORTING CLUB

## LUNCH MENU

### Starters

#### Soup of the Day

Seasonal, Vegan

\$14/16

#### Elk Chili

Cheddar Cheese, Crema, Scallions

\$20

#### Vegetable Mezze

Artichoke Hearts, Grilled Squash, Grilled Eggplant, Marinated Olives, Grilled Baby Onions, Piquillo Peppers, Baba Ganoush, Grilled Pita Bread

\$20

#### Tuna Poke

Avocado, Scallions, Shallots, Sesame, Tamari, Mango Coulis, Crisp Wonton

\$26

### Salads

*add grilled chicken breast - 8    add skuna bay salmon - 15*

#### Simple Salad

Summer Greens, Shaved Radish, House Vinaigrette

\$17

#### Farm Lettuces

Buttermilk Ceasar Dressing, Crisp Parmesan, Bottarga, Radish, Smoked Garlic Oil, Sourdough Crouton

\$20

#### Winter Salad

Warm and Crispy Quinoa, Lacinato Kale, Carrots, Brussel Sprouts, Radish, Butternut Squash Pepitas, Sunflower Seeds, Green Apple, Lemon Tahini Vinaigrette

\$22

### Sandwiches

#### Turkey Club

Smoked Turkey Breast, Smoked Pork Belly, White Cheddar, Avocado Herb Aioli, Bibb Lettuce, Tomato, Multigrain Bread

\$24

#### Fried Chicken Sandwich

Pickle Brined Chicken Breast, Lexington Slaw, Tomato Sweet Pickles, Nashville Drizzle, Creole Mayo, House Bun

\$25

#### SRSC Smash Burger

¼ pound Local Wagyu Patty, Meunster Cheese, Balsamic Caramelized Onions, Butter Lettuce, Tomato, Secret Sauce, House Bun

\$22/28

#### Pastrami Reuben

House Smoked Pastrami, Sauerkraut, Gruyere Cheese, Russian Dressing, Caraway Rye

\$26

### Mains

#### Carne Asada Tostada

Crisp Flour Tortilla, Black Beans, Mexican Cheeses, Lettuce, Pice de Gallo and Salsa Roja Crema, Avocado, Marinated Dry Aged New York Striploin

\$28

#### Lamb Sugo

Lamb Shoulder, Pancetta, Tomato, Broccoli Rabe, Tagliatelle, Lemon Zest, Parmesan

\$32

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness