



Starters

Hummus Sampler 11.
Warm Pita Bread

Shrimp Calamari 13.
Bread Crumbs, Fresh Tomato and Basil Romesco

Mediterranean Bruchetta 11.
Red Vine Tomatoes, Marinated Artichokes, Brie Cheese, Crostini

Ahi Tuna Trio 18.
Prepared Three Ways: Poke Style, Avocado Tomato Tower, and Togarashi Seared

Chicken Quesadilla 10.
Spicy Chicken, Salsa Fresca, Crème Fresh, Cilantro Dip

Fresh Greens

Capressa Salad 10.
Red Vine Tomatoes, Red Onion, Buffalo Mozzarella, Basil Oil, Balsamic Glaze

Classic Caesar Salad 8.
Hearts of Romaine, Anchovy Fillet, Torn Croutons, Parmesan Tuille
Add Grilled Chicken 5. Add Grilled Shrimp 8.

Wedge Salad 8.
Iceberg Lettuce, Smoked Apple Wood Bacon, Tomatoes, Chives,
Blue Cheese Crumble Dressing

Chopped Salad 12.
Romaine Lettuce, Red Vine Tomatoes, Avocado, Cucumber, Feta,
Peppers, Red Onion, Corn, Vinaigrette

Mixed Greens 9.
Apricots, Figs, Candied Pecans, Goat Cheese, Champagne Vinaigrette

Soup Du Jour 6.



Lunch

Ricotta and Beet Fettuccini 12.
Grilled Vegetables with Toasted Pistachios and Poppy Seeds
Add Grilled Chicken 5. Add Grilled Shrimp 8.

Tram Burger 11.
Angus Burger topped with Cheddar Cheese, Red Vine Tomatoes, Red Onion, Lettuce,
Seasoned House Fries

Korean BBQ Burger 13.
Angus Burger Korean Style, Caramelized Onions, Asian Mango Slaw, Seasoned House Fries

Organic Vegetarian Burger 11.
Granny Smith Apple Aioli, Sweet Potato Fries

Avocado BLT 10.
Applewood Smoked Bacon, Red Vine Tomatoes, Green Leaf Lettuce, Garlic Spread,
French Roll, Fresh Fruit

Chicken Club 14.
Grilled Chicken, Avocado, Red Vine Tomato, Green Leaf Lettuce, Roasted Red Pepper Aioli,
Focaccia Bread, Fresh Fruit
Add bacon \$1.00

Salmon Pastrami Croissant 15.
Avocado, Pickled Red Cabbage, Honey Mustard Dressing, Kettle Chips

Fish And Chips 13.
Beer Battered Filet, Tarter Sauce, Seasoned House Fries

Steak and Fries 18.
Black Canyon Angus Ribeye, Seasoned House Fries

18% Gratuity will be added to parties of six or more. Split Plate Fee will be added for shared plates. Wildlife is part of the unique experience here, please respect and enjoy but refrain from feeding them



Dinner

Miso Glazed Salmon 27.
Wild Rice, Braised Fennel, Lemon Butter

Ricotta and Beet Fettuccini 18.
Grilled Vegetables with Toasted Pistachios and Poppy Seeds
Add Grilled Chicken 5. Add Grilled Shrimp 8.

Mediterranean Glazed Chicken 24.
Warm Couscous Salad, Baby Carrots

Braised Short Ribs 31.
Farrotto, Stuffed Grape Leaves, Confit Baby Onions

Sea Bass 24.
Polenta, Seasonal Vegetables, Lemon Beurre Blanc

Black Canyon Rib Eye
12oz Medium Cut 28.
16oz Large Cut 34.

Natural Filet Mignon
8oz Medium Cut 30.
10 oz Large Cut 34.

Meat Temperatures: Rare Cool Red Center | Medium Rare: Warm Red Center | Medium: Pink Center |
Medium Well: Light Pink Center

Sides

Mushroom Pot Pie 7.
Mac N Cheese Manchego 7.
Asian Long Green Beans with Bacon 7.
Silk Mashed Potatoes 6.
Broccolini in Sautéed Butter 6.
Candied Carrots 6.
Indian Wheat Bread: First Order Complementary with Dinner 3.