



STARTERS

SOUP DU JOUR or LAUGHLIN RANCH STYLE CHILI	5 cup / 7 bowl
EGGPLANT FLATBREAD sherry onions, goat cheese, arugula	11
TRUFFLE FRIES parmesan cheese, parsley, roasted garlic	7
WILD WEST WINGS (10) with house made buffalo sauce (mild or hot) or bbq, carrots, celery, and side of ranch or bleu cheese	13
MINERS NACHOS blue and yellow corn tortillas, nacho cheese, house chili, sour cream, guacamole, fire roasted salsa	9
ARTISAN CHEESE DISPLAY international & domestic cheeses, toasted baguette and artisan crackers	15
TUNA POKE NACHOS * won ton chips, sushi grade ahi tuna, seaweed salad, siracha aioli, sweet eel sauce	15

SALADS

dressings: ranch, bleu cheese, balsamic, italian, raspberry vinaigrette
add grilled herb chicken breast 6 • three jumbo prawns 8 • honey glazed peppered salmon 9

HOMESTEAD HOUSE SALAD crisp romaine, cucumber, tomato, carrots, herb croutons, pickled red wine onions	7.5
COUNTRY COBB SALAD crisp romaine, bacon, tomato, black olives, bleu cheese, grilled chicken, avocado, boiled egg	13
CAESAR SALAD * crisp romaine, parmesan cheese croutons, lemon, house made caesar dressing	7.5
SPA SALAD fresh spinach, green and red apples, cranberries, orange citrus dressing	11
ASIAN CHICKEN SALAD spring mix, seasoned chicken breast, mandarin oranges, crispy asian noodles, sesame vinaigrette	11

FEATURES

FISH AND CHIPS beer battered cod, coleslaw, natural seasoned fries, tartar sauce, fresh lemon	15
RAVIOLI mozzarella, asiago and ricotta with home style bolognese pork, beef, garlic toast	13
SHRIMP LINGUINI 5 jumbo prawns, linguini noodles, fresh tomato, basil, garlic, white wine butter sauce, garlic toast	18
PAN SEARED CHICKEN MARSALA mushrooms, red jacket mashed potatoes, chef vegetable	16
GRILLED CENTER CUT 10oz NEW YORK STEAK* red jacket mashed potatoes, red wine demi, chef vegetable	26
STEAK AU POIVRE * 6oz tenderloin, peppercorns, chopped shallots, brandy, heavy cream, mashed potatoes, chef vegetable	28
HONEY GLAZED SALMON * jasmine rice, lemon pepper citrus sauce, chef vegetable	19

please inform your server of any food allergies.

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



SANDWICHES & WRAPS

served with choice of fries, house coleslaw, side salad, freshly cut fruit

- THE CLASSIC CLUB** 13
roasted turkey, thick bacon, green leaf lettuce, tomato and herb mayo on toasted wheat
- FRENCH DIP** 13
shaved angus beef, house made au-jus, creamy horseradish, melted mozzarella, toasted hoagie roll
- BYO GOURMET BURGER *** 12
7oz fresh ground chuck patty, cheddar cheese, green leaf lettuce, relish aioli, brioche bun
add caramelized onions or jalapenos 50¢ • thick cut bacon \$1 • over medium egg \$1 • avocado \$1
- CHICKEN & ROASTED GREEN CHILI SANDWICH** 12
marinated chicken breast, smoked gouda, green leaf lettuce, chipotle aioli, toasted hoagie roll
- CLASSIC BLT** 12
thick bacon, green leaf lettuce, tomato, herb aioli, toasted wheat
- SMOKED PULLED PORK SANDWICH** 12
smoked pulled pork, house made slaw, onion straws, tangy barbecue sauce, brioche bun
- YELLOW FIN TUNA WRAP *** 15
spring mix, sushi grade sesame crusted yellow fin tuna, asian slaw, peanut thai vinaigrette
- BUFFALO CHICKEN WRAP** 12
romaine, chicken tenders tossed in buffalo sauce, tomatoes, ranch dressing
- RANCH DOG** 8
all beef hot dog, onions, mustard pickled pepper relish, pretzel bun

BUILD YOUR OWN PIZZA 12

12-inch hand tossed scratch crust

MEATS

ham, sausage, pepperoni, canadian bacon, grilled chicken, breaded chicken

VEGETABLES

mushrooms, onions, black olive, banana peppers, basil, marinated tomatoes, bell pepper, spinach, tomatoes

CHEESE

mozzarella, parmesan, goat, ricotta

SWEET TOOTH 8

FUDGE BROWNIE

with vanilla bean ice cream, caramel & chocolate sauce

NEW YORK STYLE CHEESECAKE

with raspberry drizzle

THREE CHOCOLATE CHIP COOKIES

with cold milk for dipping

please inform your server of any food allergies.

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