

Saloon Starters

1864 Nachos	\$10.95
Round tortilla chips smothered in cheese and beans with salsa, sour cream, guacamole, olives, and jalapenos	
Snowkirk Wings	\$9.25
Fried chicken wings tossed in classic buffalo or Thai-chili BBQ, with ranch or bleu cheese	
Mountain Village Brie	\$12.95
Warm nut crusted brie with toasted ciabatta, mixed greens, & pomegranate gastrique	
Sunset Sashimi	\$10.95
Sesame seared Ahi with oriental cucumber salad, pickled ginger, and ponzu dipping sauce	
Eagles Bowl	\$11.95
Toasted flatbread and fresh veggies with your choice of house made hummus or artichoke dip	
Mogul Mountain Crab Cakes	\$13.95
Two pan seared crab cakes served over a bed of greens with lemon aioli	

Soups and Salads

Choice of House Made Soup Du Jour	Cup \$3.75	Bowl \$5.75
Roadhouse Chili	Topped with cheese & onions, served with cornbread	
House Salad	Crisp greens, carrots, cucumber, tomato and croutons	
Dressings: Ranch, Bleu Cheese, Italian, 1000 Island, Balsamic, or Raspberry Vinaigrette		
Base Camp Caesar	\$8.50	
Traditional Caesar salad tossed with parmesan, tomato, and house made croutons		
Kirkwood Chef Salad	\$9.95	
Turkey, bacon, ham, egg, olive, tomato, and cheese over romaine with choice of dressing		
Martin Meadow Spinach Salad	\$9.95	
Bed of spinach topped with sautéed mushrooms, onions, and bacon, feta cheese and tomato wedges with a warm balsamic vinaigrette		
Pacific Storm	\$13.95	
Mixed greens, mandarin oranges, avocado, macadamia nuts and cilantro vinaigrette with Togarashi spiced seared Ahi tuna		
Solitude Strawberry Salad	\$9.95	
Fresh strawberries, feta cheese and toasted almonds with mixed greens and honey lemon vinaigrette		
Mountain Man's Salad	\$13.95	
Mixed greens, roasted corn, red onion and cherry tomato tossed in garlic vinaigrette topped with golden French fries and grilled steak		

***Add grilled chicken breast to any salad for \$3.75**

Dinners

Entrée's include veggies and choice of rice, baked potato, or garlic mashed potatoes

Alpine Chicken	\$18.25
Airline chicken breast stuffed with ham, Swiss, and spinach smothered in a roasted mushroom pan jus	
Thimble Peak Pork Chop	\$22.25
Two marinated porterhouse pork chops grilled and covered in a white wine apple sauce	
Headwater Salmon	\$19.95
Fresh salmon slow roasted in lemon garlic herb butter	
Campfire Rib-Eye	\$26.95
12oz. charbroiled Certified Angus Rib-eye with a red wine crimini mushroom demiglace	
The Spur Steak n Frites	\$27.95
Grilled 12oz New York strip steak atop crispy fries smothered in au poivre sauce	
Kirkwood Combo	\$22.95
Half rack of house made slow cooked BBQ pork spare ribs and chicken	
Caples Catch of the Day	\$23.95
Please ask your server about today's fish special	

Pasta Dinners

All pasta dinners are served with garlic bread

Sierra Stir Fry	\$17.95
Choice of steak, chicken or tofu with soba noodles, asparagus, onions, bell peppers, carrots, cabbage, and mushrooms tossed in a sweet and spicy ginger sauce	
Emigrant Trail Penne	\$18.95
Grilled chicken breast and andouille sausage with sautéed peppers, onions, garlic and penne pasta tossed in a spicy tomato sauce	
Mt. Tallac Tortellini	\$15.95
Fresh vegetables and sundried tomatoes tossed in a light pesto sauce over tri-color cheese tortellini	
Lost Cabin Lasagna	\$15.95
Sautéed spinach and mixed mushrooms layered within house made noodles and a light cream sauce	

Burger Fix

Substitute fries with one of the following for an additional \$2.00

House salad, onion rings, sweet potato fries or Zak's fries

Kirkwood Inn Burger	with lettuce, tomato, onion, and mayo	\$10.95
Add cheese \$.75 each	American, cheddar, jack, pepper jack, Swiss or bleu	
Build It Bigger \$1.25 each	bacon, guacamole, avocado, sautéed mushrooms, grilled onions, Roadhouse chili or Ortega chili	
*Replace your burger with grilled chicken breast or a garden veggie patty at no extra charge		

Wild West Portobello Sandwich	\$10.25
Marinated grilled portobello mushroom topped with jack cheese, Ortega chili, lettuce, tomato, red onion, bell pepper, cucumber, and sprouts, served on a basil focaccia with guacamole spread.	

An 18% service charge may be added for parties of 6 or more

A \$5 charge will be added for all split plates

Not responsible for illness associated with the consumption of raw or undercooked meat or seafood