



HOUSE SPECIALTY

WE ARE PROUD TO SERVE YOU ONLY THE FINEST OF INGREDIENTS

STARTERS + SHAREABLES

CALAMARI

seasoned & breaded deep fried calamari and veggies served with lemon dill aioli 14

STEAK BITES*

beef tenderloin tips with balsamic reduction & micro greens served over flat fries 15

DEEP FRIED AVOCADO

stuffed with pork, jack & cheddar. served with creamed street corn, cotija, bacon & crema 13

SPINACH ARTICHOKE DIP*

house made spinach & artichoke dip topped with parmesan & mozzarella cheese. served with garlic toast 13

GRILLED WINGS

one pound of wings with your choice of sauce: Buffalo | Honey BBQ | Asian Zing | Honey Hot 15

GREEK NACHOS

double layer of chips topped with hummus, feta, pico de gallo, & poblano crema 14
add chipotle chicken 6

BAKED PRETZELS & CHEESE FONDUE

three bavarian pretzel rolls served with a red dragon cheddar & fontina fondue 13

POKE*

sesame-soy seasoned ahi served over wonton chips, avocado chunks & asian slaw 16

BRUSCHETTA BOARDS

choose up to 3 variations 16

HEIRLOOM

mozzarella | tomato | basil | balsamic

APPLE

brie | fig spread | fresh apple slices

STEAK

creamy horseradish | arugula | feta | tomato

HUMMUS

roasted red peppers | herb-infused olive oil

SPICY CHARRED EDAMAME*

served warm and charred with a togarashi & soy garlic blend 12

STUFFED JUMBO MUSHROOMS

two balsamic marinated portobellos filled with a veggie & cheese blend 15

SHRIMP COCKTAIL

seven jumbo shrimp served ice cold with our housemade cocktail sauce 14

HOUSE MADE EGG ROLLS

choose your favorite 13

SOUTHWEST

chipotle chicken | black beans | pico de gallo cheddar jack cheese | chipotle ranch

KOREAN PORK

grilled pork | cilantro | sriracha aioli lemon-grass pickled cucumbers | wasabi aioli

CHEF'S BIG BOARD

large charcuterie board with a variety of seasonal meats, cheeses, spreads, nuts & olives 25

DRINKS



MOUNTAIN WATER 19.2oz cans 5

MOUNTAIN WATER still

LIME sparkling

MANGO sparkling

PELLEGRINO WATER 750ml 8

MARTINELLI'S SPARKLING BLUSH 750ml 10

BREW DR. KOMBUCHA 14oz bottle 8
ginger turmeric or superberry

LOCAL COLD BREW 7

COFFEE + ICED TEA 3.5

FOUNTAIN DRINKS 3.5

coke, diet coke, coke zero, dr. pepper, sprite, lemonade, blue powerade

add flavor to any soda, coffee, tea 1

SALADS

DRESSING OPTIONS

ranch | bleu cheese | caesar*
honey mustard sesame ginger
balsamic & champagne vinaigrettes

STEAKHOUSE SALAD*

medium-rare marinated steak | mixed greens tomato | chopped bacon | bleu cheese crumbles | balsamic vinaigrette 17

ASIAN AHI TUNA*

lightly seared | mixed greens | avocado wasabi aioli | wontons | shredded carrots cabbage | sesame ginger 17

CHEF SALAD

turkey | ham | swiss | cheddar | tomato cucumber | onion 15

choice of dressing

SOUTHWEST BBQ SALAD

chicken | mixed greens | pico de gallo | corn black beans | jack & cheddar | honey bbq drizzle | chipotle ranch 16

BERRY SPINACH SALAD

baby spinach | seasonal berries | goat cheese candied walnuts | balsamic vinaigrette 14

add chicken 6

HOUSE | WEDGE | CAESAR*

add chicken 6 add steak or shrimp 9

HOUSE

cheese | tomato | cucumber | onion | bacon

WEDGE

iceberg | tomato | bacon | bleu cheese

CAESAR*

romaine | croutons | parmesan

BURGERS, SANDWICHES + PLATTERS

THE PARLAY STEAK BURGER*

½ lb of ground brisket & steak | egg cheddar | bacon + onion jam | lettuce served on brioche bun with fries 18

OLD FASHIONED CHEESEBURGER*

½ pound of ground brisket & steak | lettuce choice of cheese | tomato | red onion served on brioche bun with fries 16

cheese options:

american, cheddar, pepperjack, swiss, mozzarella, brie

bacon, avocado, mushrooms, onions, extra cheese +1

gluten-free bun, fried egg +2

GARDEN BURGER

pepper + bean patty | arugala | cheddar avocado | tomato | red onion | sriracha aioli served on sesame seed bun with fries 18

CALIFORNIA WRAP

sliced turkey | swiss | tomatoes | fresh greens avocado | bacon | chipotle ranch 15

GREEN CHILE PORK SLIDERS

slow roasted pork | cole slaw | pickled onions cojita | hawaiian bun 15

CHICKEN PESTO WRAP

grilled chicken | mozzarella | roasted red peppers | fresh baby spinach | house made pesto 16

HONEY HOT CHICKEN SANDWICH*

butter milk fried chicken breast | honey hot sauce | pickles | pepperjack | coleslaw served on sesame seed bun with fries 16

FRENCH DIP

slow cooked roast beef | caramelized onions swiss | fresh baked baguette | au jus 16

FISH & CHIPS

icelandic cod | house made beer batter served with lemon, tartar sauce and fries 17

CRISPY CHICKEN PLATTER*

house made breading | fried southern style served with fries 16

BEER CHEESE CHICKEN PHILLY

grilled chicken | dos xx beer cheese | red peppers bacon | served on a fresh baked baguette with flat fries and beer cheese sauce 15

PARLAY JUMBO TACOS

served with creamed street corn 15
choose 2 variations:

CRISPY COD

**CHIPOTLE CHICKEN
GREEN CHILE PORK**

all tacos include cabbage, jack & cheddar, pico de gallo + poblano crema

**add a 3rd taco +3
add sliced avocado +1**

SOUPS + SIDES

FRENCH ONION SOUP 12oz crock of special house recipe 10

CHEF'S SOUP OF THE DAY 7

HALF-SIZE CAESAR, WEDGE OR HOUSE SALAD 7

FRENCH FRIES | FLAT FRIES | STREET CORN | RICE PILAF | SEASONAL VEGETABLES | FRUIT | CREAMY MASHED POTATOES 5

ENTRÉES

FRESH SALMON*

6 oz of seared fresh-caught atlantic salmon on a savory poblano crema. served with rice pilaf & seasonal vegetable \$ MARKET

FILET MIGNON*

8 oz center cut filet with compound butter. served with creamy mashed & seasonal vegetable 37

RIBEYE*

16 oz hand cut with compound butter. served with creamy mashed & seasonal vegetable 35

TOP YOUR STEAK OFF!

**add grilled shrimp skewer 5
add onions 3 add mushrooms 3**

LEMON-ROSEMARY CHICKEN*

oven roasted half chicken with a lemon & rosemary beurre blanc. served with creamy mashed & seasonal vegetable 25

BRAISED SHORT RIBS

red wine braised short ribs topped with pickled onions, goat cheese mousse. served over creamy risotto & charred broccolini 29

STEAK GORGONZOLA PASTA*

penne pasta tossed in a chipotle cream sauce. topped with balsamic filet tips, gorgonzola & heirloom tomatoes. garnished with a balsamic reduction & garlic toast 27

SHRIMP PESTO PASTA*

jumbo shrimp served on fettuccine & pesto cream sauce. topped with heirloom tomatoes, basil, spinach & garlic toast 26

SOUTHWEST MAC & CHEESE

cavatappi pasta with red dragon cheese sauce, roasted chilis, chipotle chicken, herbed bread crumbs & garlic toast 19

TUSCAN CHICKEN

grilled chicken breast served over a spinach, garlic, & parmesan cream sauce. served with rice pilaf, heirloom tomatoes & garlic toast 20

CAJUN WHITEFISH*

blackened & seared whitefish served over rice pilaf & topped with jumbo shrimp, rosemary beurre blanc & seasonal vegetable 27

MUSHROOM & BALSAMIC RISOTTO

creamy arborio rice, parmesan cheese, mushrooms, parsley & balsamic reduction 19
add chicken 6 add steak or shrimp 9

APPLE BOURBON PORK CHOP

14 oz double-bone frenched pork chop served over a bed of sweet potato puree, topped with a sweet apple bourbon chutney & a side of seasoned green beans 26