

MAIN

SHAREABLES

LOADED WEDGES 12.25

yukon gold potatoes, cheese, bacon, onions, jalapenos served with house sauce and bbq aioli

WOOD-FIRED WINGS 14.25

split flavors 50/50 + 1

our apple wood smoked wings tossed in your choice of honey sriracha lime BBQ or cilantro sweet chili served with carrots, celery and house dressing - gf

CHICKEN CRIMINI WRAPS 15.25

lettuce cups with herb seasoned chicken breast sliced with crimini mushrooms in a spicy wasabi glaze served over crispy rice noodles topped with green onions and sesame seeds - gf

PORK BELLY LETTUCE WRAPS 19.25

korean pork belly, seared and served over crispy rice noodles, accompanied with lettuce wraps, jalapeno rings, pickled cabbage and house ahi sauce - gf

SHRIMP COCKTAIL 11.25

9 prawns served with a house citrus cocktail sauce and lemon wedge - gf

CRIMINI STREET TACOS 10.75

add pulled pork + 5

crimini mushrooms, house made sweet chili cilantro slaw finished with green onions and set in corn tortillas - gf, v

DRUNKEN CLAMS 17.25

tender steamer clams sautéed in a lemon, herb, butter and white wine broth, served with crostini - GF\$

BACON WRAPPED JALAPENOS 12.25

4 wood-fire roasted jalapenos stuffed with herb cream cheese, wrapped in twice smoked bacon, served with house dressing - gf

SMOKED SALMON DIP 14.25

house smoked sockeye salmon filet, cream cheese, spinach, artichoke heart, garlic and onion heated in our applewood-fired oven topped with melted parmesan cheese, served with crostini - GF\$

MEDITERRANEAN PLATE 14.25

house made red pepper hummus served with cucumbers, grape tomatoes, seasoned artichoke hearts, kalamata olives, feta cheese, balsamic reduction and warm pita wedges - GF\$, v

SALADS

STEAK SALAD 18.25

6oz pure angus steak cooked to order alongside spring mix and romaine tossed in our huckleberry vinaigrette topped with huckleberries, red onion and gorgonzola cheese - gf

AHI SALAD 18.75

sesame seared yellowfin tuna, chilled rice noodles, and english cucumber, served over a bed of spring mix with wasabi vinaigrette, garnished with green onions - gf

HOUSE SALAD 11.75 / 6.25

romaine, spring mix, cucumbers, grape tomatoes, roasted sunflower seeds, tossed with our creamy dill yogurt dressing - gf, v

KALE SALAD 11.75 / 6.25

red onion, grape tomato, sunflower seeds, parmesan cheese, with a savory herb vinaigrette - gf, v

CAESAR SALAD 11.75 / 6.25

romaine hearts tossed with house made dressing finished with herb parmesan crisp and crostini - v

CHICKEN SALAD 13.25

herb seasoned chicken breast with onion and celery, served over romaine tossed in our maple bacon vinaigrette and finished with red onions, grape tomatoes, shaved parmesan and toasted sunflower seeds - gf

CAPRESE 9.75

heirloom tomatoes, fresh mozzarella, basil, olive oil and balsamic drizzle - gf, v

make your salad a wrap (with mac salad) + 3

add protein to any salad: chicken, prawns, steak, ahi + 5

add salmon + 8

bacon + 3

PROVISIONS

burgers & sandwiches served with roasted potato wedges sub. house salad, caesar salad, soup, yukon gold hash or spicy sweet potato hash + 3
sub loaded wedges + 6

ROCKWOOD RIBEYE 28.25

10 ounce rib-eye steak served with choice of yukon gold hash or sweet potato hash and seasonal veggies with side of house made horsey sauce

make it surf & turf with prawns + 5

HONEY SRIRACHA SALMON 20.25

8oz sockeye salmon filet glazed with honey sriracha sauce served with spicy sweet potato hash and seasonal vegetable - gf

SPAGHETTI SQUASH 15.25

roasted spaghetti squash sautéed with garlic, olive oil, mushrooms and spinach, finished with parmesan and parsley oil - gf, v

add protein + 5 | add salmon + 8

CHILE VERDE 17.25

seared and smoked pork shoulder, simmered with tomatillos, poblano pepper, onion and garlic topped with Spanish rice sriracha crème fraiche served with crostini

GREEK FAJITAS 18.25

herb chicken breast, roasted artichoke hearts, seasoned red peppers and onion, Spanish rice topped with feta served with warm pitas and house made tzatziki - GF\$

MAPLE BOURBON CHICKEN 20.25

two seasoned pan fried chicken breasts, crimini mushrooms with a maple bourbon glaze served with spicy sweet potato hash and seasonal vegetable

PORK & HASH 24.25

local pork rib-eye, choice of yukon gold hash or sweet potato hash, with seasonal veggies, creamy peppercorn mushroom demi glaze

REMEDY BURGER 16.25

1/3lb angus ground chuck patty cooked to order topped with aged white cheddar, caramelized onions, lettuce, tomato and twice smoked bacon set on a brioche bun with house made BBQ aioli - GF\$

WE BE JAMMIN' BURGER 17.25

1/3lb angus ground chuck patty cooked to order topped with bacon jalapeno jam, lettuce, tomato and swiss cheese set on a brioche bun with sriracha cream - GF\$

CAPRI SANDWICH 16.25

herb seasoned chicken breast, smoked tomato jam, fresh mozzarella, arugula, balsamic reduction, brioche bun - GF\$

CUBANO SANDWICH 16.25

house pulled pork, served with house made pickles, sweet peppers, swiss cheese and a savory mustard - GF\$

BLACKENED SALMON SANDWICH 17.25

blackened sockeye filet, arugula, fresh tomatoes, dill caper aioli, brioche bun - GF\$

CHIPOTLE PASTA 22.25

6oz angus beef steak cooked to order, served with cavatappi pasta in a chipotle alfredo sauce with andouille sausage, peppers, onions and side of crostini bread, finished with parmesan

add prawns + 5

PRIME RIB PHILLY 18.25

100% Angus prime rib sliced, tossed with peppers, onions, mushrooms, cream cheese and Cajun seasoning served on a tuscan hoagie roll with wedges and house sauce

THAI PLATE

chicken 16.25 | salmon 18.25 | steak 18.25 | prawns 18.25

sautéed with onions, mushrooms, spinach and carrots tossed in a house made peanut sauce set on a choice of noodles, Spanish or white rice topped with crispy rice noodles, cabbage, green onions and sesame seeds - gf

®—remedy favorites | gf—gluten free | GF\$—can be made gluten free for a meager charge v—vegetarian V—vegan

*—can be cooked to order. consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness