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STARTERS

RER Bread Board

Our House Made Onion-Herb Bread, Served with Pepperoni Pimento Cheese Dip, Whipped Garlic Butter, and Bacon Jam. - 14

Hiker Bites

Crispy Cauliflower, Buffalo Sauce, Green Onion, and Ranch Dressing. - 12

Beer Whiskey Batter Onion Rings

Beer Whiskey Batter Onion Rings, Served with House Sauce. - 11

Mountain Fries

Fries Topped with Herbs and Parmesan, Mozzarella, Bacon, and Jalapeños. Served with House Made Ranch. - 15

SOUPS & SALADS

Salads served with dressing on the side and house onion bread

Triple Crown Chili

Three Time Award-Winning Recipe; Choice of Black Bean or Beef Chili Topped with Cheese, Onions, Jalapeños, and Sour Cream. cup - 6 • bowl - 9

Raven's Fork Salad

Mixed Salad Greens with Purple Cabbage, Red Onions, Mandarin Orange Segments, Sunflower Seeds, and Feta Cheese Crumbles. Served with Sesame Dressing. - 13

Caprese Style Quinoa Salad

Mixed Salad Greens, Shredded Carrots, Quinoa, Green Chickpeas & Kale Edamame, Mozzarella Balls, Diced Tomatoes. Drizzled with Balsamic Glaze and Served with White Balsamic Vinaigrette. - 13

Soup of the Day cup - 6 • bowl - 9

Veggie Garden Salad

Mixed Greens, Tomatoes, Carrots, Red Onions, and Sliced Cucumbers. Served with Your Choice of Dressing. - 12

Mediterranean Salad

Mixed Greens, Kalamata Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Red Onions, and Feta Cheese Crumbles. Served with Parmesan Italian Dressing. - 13

Salad Topper Options

Chicken or Tempeh: Caribbean Jerk, Teriyaki, or House Seasoned - 6 • *Blackened Steak - 12 *Grilled Salmon - 10 • Blackened Trout - 10 Cubed Portobello Mushroom - 6

Dressing Selections

Parmesan Italian • Ranch • Sesame • White Balsamic Vinaigrette • House (1000 Island)

SANDWICHES

all sandwiches served with choice of side | vegan cheese available upon request

Best Dam Chicken Sandwich

Buttermilk Fried Chicken Breast, Cabbage Slaw, and Sriracha-Honey Glaze. - 17 Marinated Chicken can be Substituted.

*Chef Steak Sandwich

Blackened Steak (Cooked Your Way), Monterey Jack Cheese, Red Onion, Lettuce, and Tomato on a Brioche Bun. - 18

Trout Cake Sandwich

Local Trout with House Seasoning, Lettuce, Tomato, Onion, House Tartar or Chili-Garlic Ranch Sauce. - 17

Pick Your Own Reuben

Seared Seasoned Tempeh or Shaved Corned Beef with Swiss Cheese, 1000 Island Dressing, and Beer Sauerkraut on Grilled Rye Sourdough Bread. Tempeh - 17 • Corned Beef - 18

*Wesser Burger

Cooked to Your Order Style; 1/2 lb. Beef Patty with Lettuce, Tomato, and Red Onion - 17 Add American, Cheddar, Pepper Jack, Provolone, or Swiss Cheese - 1 Add Grilled Onions, Mushrooms, or Peppers - 1 • Add Bacon - 2

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

ENTRÉES

*Ribeye Steak

Grilled House Seasoned 10 oz. Ribeye (Cooked Your Way) Served with House Vegetables and Mashed Potatoes. - 29

Tuscan Chicken Alfredo Pasta

New Version of a Classic. Grilled Marinated Chicken with Bacon, Sun-Dried Tomatoes, Green Onions, Portobello Mushrooms, and House Made Alfredo, Tossed with Linguini Pasta. Served with Garlic Toast. - 21

Grilled Pork Chop

House Seasoned French-Cut Pork Chop, Served with Mashed Potatoes and House Vegetables. - 22

Toasted Almond Brown Butter Trout

Sauteed Trout with Brown Butter, Thyme, Garlic, Seasoning, Topped with Toasted Almonds. Served with House Vegetables and Mashed Potatoes. - 25

*Ginger Glazed Salmon

Cooked Your Way, Seasoned Grilled Salmon, Topped with Fresh Ginger Glaze, Served with House Vegetables and Mashed Potatoes. - 26

Chicken Fried Chicken

Served Over Mashed Potatoes, Country Gravy, and House Vegetables. - 20

Sherpa Rice

Original Recipe Inspired by Our Founders' Trip to Nepal: Whole-Grain Brown Rice, Lentils, and Barley.

Served with Stir Fry Vegetables and Topped with House Made Ginger-Soy Sauce. - 14

Add Protein: Caribbean Jerk, Teriyaki, or House Seasoned Chicken or Tempeh - 6 • *Blackened Steak - 12

*Grilled Salmon - 10 • Blackened Trout - 10 • Cubed Portobello Mushrooms - 6 • Beef or Black Bean Chili & Cheese - 4

SIDES - 6

House Vegetables Fruit Medley Sherpa Rice Side Salad Mashed Potatoes French Fries Mac & Cheese Cole Slaw

PIZZA

gluten-free option available on any 10-inch pizza for additional - 2 vegan cheese available upon request

BUILD YOUR OWN PIZZA

10-inch cheese - 12

additional toppings - 2

16-inch cheese - 16

additional toppings - 3

Meat Toppings

Pepperoni Ground Beef Ham Bacon Sausage Gyro Meat Chicken

Veggies & Other Toppings

Red Onions Mushrooms Green Bell Peppers
Banana Peppers Roasted Red Peppers
Roma Tomatoes Sun-Dried Tomatoes
Baby Spinach Fresh Garlic Artichoke Hearts
Crumbled Feta Sweet Onions Broccoli
Black Olives Kalamata Olives Pineapple

Sliced Portobello Mushrooms Jalapeños

SPECIALTY PIZZAS

10-inch - 17 16-inch - 27

Hawaiian Delight

Pineapple, Ham, Bacon, and Sweet Onions.

Chicken Alfredo

Chicken, Garlic, Broccoli, Mushrooms, and Alfredo Sauce.

Supreme

Sausage, Bell Peppers, Red Onions, Mushrooms, and Pepperoni.

"Run the Meat"

Pepperoni, Ham, Bacon, Sausage, and Ground Beef.

Larry's Paddler Cajun

Roasted Red Pepper Cream and Alfredo Sauce Base with Mozzarella, Parmesan, Roasted Red Peppers, Blackened Chicken, Red Onions, Green Onion; Finished with a Spicy Swirl.

BEVERAGES - 4

Cherry Coke Coke Zero Coca-Cola Diet Coke Pibb Xtra Barq's Root Beer Sweet Tea Sprite Powerade Mountain Berry Blast Unsweet Tea Fruit Punch Pink Lemonade Coffee Hot Chocolate Hot Apple Cider Hot Tea

BOTTLED BEVERAGES - 5

Smart Water (20 oz.)

Body Armor Lyte (16 oz.) Peach Mango, Strawberry Banana, or Fruit Punch

proudly serving

Coca Cola

Please speak to a manager about food allergies.

For parties of eight or more, a 20% gratuity will be added

There is a \$2 charge for splitting/extra plates.

RESTAURANT

Bills paid with credit or debit cards will incur a 3% processing fee. A \$2 service fee is added to all takeout orders for the staff that prepares them.