

## Wonderland Dinner Menu

### *Appetizers*

#### **Cup of Spiced Nuts**

\$3

#### **Heirloom Tomato Caprese**

Local heirlooms, fresh buffalo mozzarella, baby basil, and Hawaiian black lava salt.

\$14

#### **Fried Pickles**

House fermented cucumbers, seasoned cornmeal. Served with Cajun remoulade or buttermilk ranch.

\$7

#### **Smoked Wings**

Hickory smoked wings tossed in buffalo or honey bourbon BBQ.

\$11

#### **Fruit & Cheese Plate**

Chef selected gourmet cheeses served with assorted fruits and spiced nuts.

**\$14**

#### **Fire Roasted Red Pepper Hummus**

Served with grilled pita bread.

\$9

#### **Tempura Shrimp**

Black tiger prawns, chipotle cream cheese, and chipotle aioli.

\$9

#### **Soup & Salad**

Cup \$4 / Bowl \$6

French Onion Gratinee

SOD

#### **Green Salad**

Local organic greens, cucumber, carrot, tomato. Choice of ranch, blue cheese, balsamic or basil vinaigrette.

\$6

#### **Wedge Salad**

Butter lettuce, crispy bacon, Maytag blue cheese, buttermilk ranch.

\$9

#### **Riesling Poached Pear and Arugula**

Baby arugula, candied walnuts, shaved Manchego, apple cider vinaigrette.

\$11

Entrée

**Lemon & Herb Chicken**

Free range airline breast, whipped potatoes, seasonal veggie and pan sauce.  
\$23

**Fresh Pasta Special**

Chef's pasta dish of the day.  
Market Price

**Fresh Pacific Sockeye Salmon**

Pan seared and served with mashed potatoes and seasonal veggies.  
\$21

**MT Wagyu Ribeye**

14oz cut, whipped potatoes, seasonal veggies, au poivre demi.  
\$31

**Baked Mac and Cheese**

Mornay sauces, Asiago, Parmesan and sharp cheddar. Gluten free available on request.  
\$9

*Burgers*

*8oz Burgers Made with local beef. Add Buffalo for \$2  
Served with house fries, sweet potato fries or pasta salad.*

**Wonderland Burger**

Lettuce, tomato, house pickled veggies, white cheddar, and basil aioli.  
\$11

**The Murphy Burger**

Tempura fried jalapeno, pepper jack cheese, buffalo sauce and chipotle aioli.  
\$12

**The Gardener Burger**

Housemade vegetable burger with lentil, sprouts, pine nuts, lemon and basil aioli with white cheddar.  
\$10

**Trio of Sliders**

Bison, Elk and Lamb Burgers served with chef's choice of cheese and toppings.  
\$15

**Daily Desserts**