



SEASONAL

STARTER

AHI CEVICHE DIP ^{gf} ^{gf}

ahi tuna, red onion, cilantro, jalapeno, pickled melon, lime juice, avocado garnish, corn chips 12

Prosecco 9

GREENS

SHRIMP & FOUR BERRY SALAD ^{gf} ^{gf}

five grilled shrimp, spring greens, blackberries, blueberries, strawberries, raspberries, red onion, toasted almonds, bleu cheese crumbles, four berry vinaigrette 18

GRILLED CHICKEN, SALMON OR SIRLOIN MAY BE SUBSTITUTED

Joel Gott, Chardonnay 9/34

TRADITIONS

LEMON CHICKEN BUCATINI ^{gf} ^{gf}

grilled chicken breast, bucatini pasta, peas, asparagus, lemon garlic cream sauce, garlic bread 22

Cloudfall, Pinot Noir 11/42

HEREFORD HOUSE MIXED GRILL ^{gf} ^{gf}

half slab of  BBQ Ribs, hickory grilled chicken breast, cowboy beans 27

Château Ste. Michelle, Cabernet 11/42

SIDE

COWBOY BEANS ^{gf} 5

DESSERT

TUMBLEWEED

vanilla ice cream, brandy, white creme de cacao, hazelnut liqueur, coffee liqueur, half & half, splash of cola 10

ADD A HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP TO ANY ENTREE \$2. | **SHARE ANY ENTREE** INCLUDES YOUR CHOICE OF SIDE \$5

 ANY OF THESE ITEMS MAY BE ORDERED ON THE DINNER FOR TWO MENU | *Suggested Wine Pairings*

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. ^{gf} gluten free

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