

GRIFFIN & WELLS CAFE

—Small Plates—

STEAMED CLAMS*
Apple smoked bacon, shallot, tomato & garlic in Sherry with grilled house baked bread. GF 12

FRIED AVOCADO
Cilantro Crema For dipping. 9

BACON WRAPPED DATES*
Crumbled goat cheese & toasted almonds. GF 10

BAKED BRIE IN PUFF PASTRY
Served w/ honey & fresh fruit 10

CRISPY CALAMARI*
Lightly breaded, zesty 13 GFA

BAKED STUFFED MUSHROOMS
Goat cheese, shallots, truffle cream. 12

BASKET OF CHIPS
Bbq aioli for dipping. 4

—Salads—

NORTH WEST STEAK
Grilled New York, red onion, gorgonzola, walnuts, mixed greens with balsamic vinaigrette. 16

WILD SALMON NICOISE
New potato, seasonal vegetable, olives, hard boiled egg, mixed greens, creamy lemon dressing. 16

GRILLED SEASONAL VEGETABLE
Wild rice, cubed smoked mozzarella, wilted hardy greens, pepitas, tomato & sherry vinaigrette. 13

Strawberry & Chicken
Mixed Greens, almonds, goat cheese, poppyseed vinaigrette

*All Salads are gluten free. Please ask your server if you would like bread to accompany your salad.

—Sandwiches—

(with house-cut potato chips & pickles)
CHEESE BURGERS*
House ground burger, choice of smoked cheddar, Gorgonzola, or raclette. Apple smoked bacon & caramelized onion relish. 14

GRILLED CHICKEN W/ MANGO CHUTNEY
Smoked Mozzarella, arugula, walnuts, curry mayo. 14

PORTOBELLO FRENCH DIP
Caramelized onions, melted raclette, mushroom jus. 13

CHIPOTLE SHRIMP & AVOCADO ROLL
Aleppo chili tomato sauce, mozzarella, greens, on house-baked French roll. 14

BEER BRAISED PORK
Smoked cheddar, arugula, pickled red onion, & zesty stone ground mustard sauce. 13

—Entrees—

WILD ALASKAN SALMON*
Fresh herb butter, wild rice pilaf, seasonal vegetables. 14 GF

GNOCCHI PARISIENNE
Mushroom cream sauce, seasonal vegetables. 13

QUICHE -(selection varies)