



The Dam Menu

Starters

Burrata ~ \$16

Roasted Campari tomatoes, basil pesto, 12 year aged balsamic, grilled bread **GF** without bread

Bison Meatballs ~ \$14

Bison and pork, lemon and herb polenta, San Marzano pomodoro

Smoked Chicken Wings ~ \$18

1 lb smoked and fried wings, calabrian chili buffalo sauce or bbq dry rub served with carrots, celery & ranch or bleu cheese dressing

Crispy Brussel Sprouts ~ \$14

Local feta, roasted almonds, mixed greens, figs with local honey basil vinaigrette **GF**

DAM Nachos

Small ~ \$12 Large ~ \$16.50

Black bean chips topped with jalapenos, black beans, diced tomatoes, cilantro, melted jack & cheddar cheeses, served with our fresh salsa, sour cream & scallions **GF**

*Add Guacamole \$6 * Pork Green Chili \$4 * Add Chicken \$6*

Wild Mushroom Hummus ~ \$16

Sauteed wild mushrooms, seasonal vegetables, lemon oil with grilled bread (**GF** without bread)

Mexican Street Corn Dip ~ \$15

4 cheese blend with pickled corn, tajin, house pickled jalapenos, topped with goat cheese crumbles **GF**

Soups

Pork Green Chili ~ Cup \$7 Bowl \$8

Roasted poblanos, tender pork & onions create bold flavors in this classic southwestern dish

Soup Du Jour ~ Cup \$7 Bowl \$8

Our chef's daily inspiration

Ale Onion Soup ~\$9

Sweet George's Brown Ale braised onions in broth with croutons & baked muenster cheese

Salads

Caprese Salad **GF ~ \$16**

House made mozzarella, heirloom tomato, aged balsamic, e.v.o.o basil and black olives **GF**

Wedge Salad ~ \$14

Cherry tomatoes, bacon, blue cheese, red onion, chives with green goddess ranch dressing **GF**

Kale Salad ~ \$14

Kale, cherry tomatoes, local honey basil granola, almonds, golden beets with shaved parmesan and lemon mint vinaigrette **GF**

Caesar Salad ~ \$14

Baby romaine with herbed croutons and parmesan (**GF** without croutons)

Burgers and Beyond

all served with French fries, **GF buns** ~ \$3

The Dam Burger* ~ \$20

C.A.B. patty, caramelized onions, aged white cheddar, applewood smoked bacon, house pickles, shaved red onion, butter lettuce, tomato, tomato basil jam on a brioche bun

Bison Burger* ~ \$22

Topped with charred green chili, aged gouda, bacon, mushrooms, L.T.O.P

Grilled Chicken Sandwich ~ \$18

All natural chicken breast, mozzarella cheese, piquillo pepper, caramelized onions, basil aioli, house pickles, Shaved red onion, butter lettuce, tomato on a brioche bun

Grilled Portobello ~ \$17

House pulled mozzarella, basil aioli, house pickles, shaved red onion, butter lettuce, tomato on a brioche bun

Cubano Sammy ~ \$18

Black forest ham, pulled pork, mustard, pickles & muenster cheese with chimichurri pressed on a toasted Amoroso roll

BBQ Pork Sammy ~ \$17

Smoked BBQ pulled Pork on a toasted brioche bun topped with slaw

Chicken Fried Chicken ~ \$20

A Chicken breast, buttermilk battered & fried golden brown, served with garlic mashed potatoes, creamy chicken gravy, sweet, braised onions & green beans

Fish & Chips ~ \$19

Beer battered Cod filets, fried crispy & served with French fries, vinegar slaw & tartar sauce

Mountain Man Mac & Cheese ~ \$17

Cavatappi pasta tossed in a creamy four cheese sauce, flavored with a touch of Dam Straight Lager, chopped bacon & green chilies topped with a sprinkle of parmesan cheese. Add Grilled Chicken ~ \$6

Pub Dinners

(Served 5:00 pm - close)

N.Y. Strip ~ \$39

Garlic herb mashed potatoes, wild mushroom demi, green beans, green onion wild mushroom demi with cheese hash brown

Baked Chicken Parmesan ~ \$28

Campanelle pasta, pomodoro, house pulled mozzarella

Wild Mushroom Risotto ~ \$26

Mixed wild mushrooms & herbs, parmesan cheese with creamy risotto

Salmon ~ \$28

Pearl couscous, seasonal vegetables, herb beurre blanc **GF**

A 20% gratuity will be added to parties of 6 or more & any separate checks.

* Regarding the safety of these items, written information is available upon request:

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