

# Tintner's

BAR & GRILL

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## Starters

**Wild Rice Crab Cakes** – Pan Fried, Lemon Beurre Blanc, Mango Salsa \$16

**Crispy Calamari** – Panko Crust, Zucchini & Peppers, Cilantro Sweet Chili Dip \$12

**Traditional Shrimp Cocktail** – Horseradish Cocktail Sauce, Lemon Wedges \$16

**Caesar** \* Romaine, Home Made Croutons, Creamy Caesar Dressing, Parmesan Cheese \$8

**Baby Greens Salad** \* Shaved Vegetables, Cherry Tomatoes, Pickled Yellow Shallots, Crumbled Goat Cheese, Green Goddess Dressing \$12

**Mac n Cheese** \* 5 Cheese Sauce, Lemon Parsley Bread Crumbs \$10 with Bacon \$12

## Simply Grilled

Seasoned with our House Blended Spice Mix

All Choices Come with Seasonal Vegetables -Choice of 1 Side and 1 Sauce

Add Soup or Spring Mix Salad \$3

### Choose your Protein

8 oz. Filet Mignon 🍖	\$35
8 oz. Top Sirloin 🍖	\$28
12 oz. Rib-Eye 🍖	\$37
10 oz. Bone in Pork Chop	\$25
Tuxedo Chicken Breast	\$21
Garlic Herb Shrimp	\$25
Pacific Coast Salmon	\$26
Grilled Mixed Vegetables *	\$19

### Choose your Side

Mac N Cheese
Rice Pilaf
Mashed Potatoes
Baked Potato
Creamy Scallop Potatoes
Pit Style Beans
Roasted Potatoes

## Sauces

Pinot Noir Mushroom Demi  
Home Made Steak Sauce

Peppercorn Brandy  
Gorgonzola Cream

Apple Chutney  
Lemon Beurre Blanc

## House Specialties

**Buttermilk Fried Chicken** – Hand Breaded Butterfly Chicken Breast, Mashed Potatoes, Seasonal Vegetables, White Country Style Gravy, Warm Biscuit \$22

**Chipotle Chicken & Shrimp Pasta** \* Linguini Noodles, Very light Chipotle Lime Butter Sauce, Cherry Tomatoes, Julienned Vegetables \$20 Vegetarian \$16

**Grilled Vegetable Sandwich** \* Garlic Herb Cheese Spread, Zucchini, Red Onions, Roasted Red Peppers, Baby Mixed Greens, Grilled Ciabatta Bread \$19

**Pad Thai Chicken Salad** – Napa Cabbage, Shaved Carrots, Bean Sprouts, Basil & Mint Leaves, Snap Peas, Sweet Thai Dressing, Crispy Rice Noodles & Chopped Peanuts \$19

**Ahi Tuna Salad** – Spicy Mustard Sesame and Panko Crust, Baby Greens, Cucumber Wasabi Dressing, Candied Cashews, Pickled Ginger, Soy Glaze \$24

**Spinach & Ricotta Ravioli** \* With Garlic Bread, Tossed in your choice of Home Made Sauce:  
Fresh Basil Marinara \$17 Gorgonzola Cream \$17

**Slow Roasted Herb Crusted Prime Rib** 🍖 – Caramelized Onion Mashed Potatoes, Seasonal Vegetables, Au Jus & Creamed Horseradish House Cut 10 oz-\$33 King Cut 14 oz-\$39

Parties of Six or more will have 18% Gratuity added to the Bill

\$5.00 Charge for Split Plates

\* Can be modified as a Vegetarian Option

🍖 Certified Angus Beef