



STARTERS

Baby Back Ribs A starter portion of our slow roasted pork ribs. A house specialty. 13.95

Hot Wings Spicy chicken wings served with celery sticks and bleu cheese dip. 14.95

Calamari Breaded and fried, served with a zesty cocktail sauce. 14.95

Jason's Nacho Platter Fresh tortilla chips topped with melted cheddar, green onions, tomatoes, olives, jalapeños and a side of salsa. 12.95
Add: sour cream 2.00 guacamole 5.95 chicken 7.00

Grilled Artichoke Whole artichoke marinated in garlic, basil and olive oil. Grilled and served with roasted garlic aioli. 12.95

Chips & Salsa Fresh tortilla chips served with house salsa. 6.95 Add guacamole 5.95

Irish Potatoes Beer-battered fries smothered in melted jack and cheddar cheese, bacon, and green onions. Served with a side of sour cream. 12.95

Beer Battered Onion Rings Served with our ranch and celery seed house dip. 9.95



CAFE DINNER

Served with beer-battered fries. Sandwiches served with fresh lettuce, tomato, red onions and pickles on the side. (Excludes pasta)

Prime Rib Dip Thinly sliced prime rib on a toasted French roll. Served with au jus and horseradish sauce. 18.95

Reuben Hot corned beef and sauerkraut on grilled rye with melted Swiss cheese, and horseradish cream sauce. 15.95

Steak Sandwich A choice New York steak grilled to your liking and served on a toasted french roll. 18.95

California Chicken Grilled chicken breast, guacamole, bacon and jack cheese served on a toasted bun. 15.95

Nashville Chicken Sandwich Breaded and deep fried breast topped with coleslaw and pickles and served on a Brioche bun. Spicy! 15.95

Chicken Sticks Strips of breaded chicken breast, fried and served with ranch dressing. 12.95

Fish 'n Chips Battered Icelandic cod filets served with fresh tartar sauce. 16.95

BLT Served on toasted wheat. 13.95 Add Avocado 2.50

Mac 'n Cheese Cheddar cheese and cavatappi pasta baked to gooey deliciousness. 10.95

Blackened Salmon Sandwich Salmon filet grilled with Cajun spices and served on a French roll with tartar sauce on the side. 17.95

GOURMET BURGERS

Juicy half pound burgers served on a Brioche bun with lettuce, tomato, pickles & onions on the side. Substitute a chicken breast, veggie patty, turkey patty or portabello mushroom. Served with beer-battered french fries.

Tahoe A flame-broiled classic. 14.95
Add American, Swiss, Cheddar or Jack cheese 1.00
Add bacon 1.00

Mushroom Swiss Piled high with fresh, sauteed mushrooms and topped with Swiss cheese. 16.95

California Fresh avocado, olives, bacon and house dressing. 16.95

Grilled Portabello Whole portabello mushroom topped with roasted red bell peppers, grilled onions and creamy goat cheese. Served on a toasted bun. 15.95



SOUP & SALAD

French Onion Made from scratch and topped with fresh croutons then baked with Swiss and parmesan cheeses. Served with garlic cheesebread. 9.95

New England Clam Chowder House made, served with garlic cheesebread. 9.95

House Salad Made in the Caprese style; fresh mixed greens, tomatoes, mozzarella, fresh basil and extra virgin olive oil. Drizzled with a balsamic reduction. 10.95

KID'S MENU

Served with fries, excluding pasta.

Quarter Pounder Grilled quarter pound burger. 8.95
Add cheese 1.00

Grilled Cheese Grilled on whole wheat bread with American cheese. 6.95

Fish and Chips Icelandic cod battered and deep fried. 8.95

Chicken Strips Juicy deep fried strips, served with ranch dressing. 8.95

Mac 'n Cheese Cheddar cheese and cavatappi pasta baked and topped with bread crumbs 7.95

DINNER ENTREES

Served with choice of mashed potatoes or fries and sauteed vegetables. (Excludes pasta)
SERVED AFTER 4PM

Prime Rib of Beef Our specially designed ovens and slow-roast process yield the most flavorful, tender cuts of meat. 32.95

Flat Iron Steak More flavorful and tender than a traditional sirloin. Served with Jack Daniels peppercorn sauce. 24.95

Baby Back Ribs Pork ribs slow-roasted and basted in our tasty hickory sauce. A house specialty. 24.95

Salmon Filet Pacific salmon baked with herbs OR blackened with Cajun seasonings. 24.95

Shrimp and Scallop Saute Sauteed scallops, prawns and spinach tossed with penne pasta in a light garlic cream sauce. 25.95

Roasted Chicken Half free-range organic chicken roasted with herbs and spices. 19.95

DESSERT

Served Anytime!

Jamie's Silk Pie A chocolate mousse* pie in an oreo crust, topped with whipped cream and chocolate drizzle 8.95

Hot Apple Pie Spiced apples in a gooey cinnamon sauce baked inside a flaky crust. 8.50 Ala mode add 1.00

New York Cheesecake Classic New York style cheesecake with strawberry topping and whipped cream. 9.95

Ice Cream Sundae Vanilla ice cream with your choice of chocolate, strawberry or butterscotch topping with whipped cream, chopped peanuts, and a cherry on top. 7.50


BEER
Draft Beer 16oz/20oz

Coors Light 7.50/8/50
 Deschutes Fresh Squeezed IPA 8/9
 Deschutes Fresh Hazed IPA 8/9
 Lagunitas IPA 8/9
 Sierra Nevada Pale Ale 8/9
 Lost Coast Great White Ale 8/9
 Stella Artois 8/9
 Alibi Porter 8/9
 Featured Draft 8/9

Bottled Domestic

Bud/Bud Light 4.50
 Coors/Coors Light 4.50
 Michelob Ultra 4.50
 Miller Lite 4.50
 Pabst Blue Ribbon 3.00
 Anchor Steam 5.50
 Rolling Rock 4.50
 Widmer Hefeweizen 5.50
 Omission IPA 5.50
 Angry Orchard Cider 5.00

Canned

Seismic Shattercone IPA 5
 Seismic Kolsch 5

Non-Alcoholic

Becks 5.50
 Heineken 4.75
 Lagunitas IPNA 5.50

Bottled Imports

Bass Ale 5.50
 Corona 5.50
 Pacifico 5.50
 Heineken 5.50
 Guinness 5.50
 Pilsner Urquell 5.50
 Magners Cider 4.75


SPECIALTY DRINKS

Jason's Bloody Mary Best Bloody Lakeside. Our bartenders know what you're looking for in this spicy cure. Made with Tito's vodka, a float of ancho chile liquor, and our housemade mix. 11.00

Sierra Sunburn Tito's vodka, Chambord and lemonade. 9.50

Tahoe Sunset Smirnoff Passionfruit vodka, cranberry, pineapple, and grapefruit juices with club soda. 8.50

Moscow Mule Reyka vodka, ginger beer and fresh lime juice. 9.50

Tahoe Blue White Russian Tahoe Blue vodka, Kahlua and cream. 9.50

Cadillac Margarita El Jimador, Cointreau, and fresh lime juice topped with a float of Grand Marnier. 11.00

King of the Beach Margarita Don Julio Blanco tequila, triple sec, fresh squeezed lime juice and a blackberry jalapeno mix. 14

KB Crush 1800 Coconut tequila, pineapple juice and a splash of club soda. 8.25

Mountain Mojito A refreshing drink made with sprigs of fresh mint, lime, club soda and Bacardi Light rum. 10

Mai Tai Bacardi Light, Sugar Island coconut rum and Mount Gay rum mixed with orange and pineapple juices. Topped with a float of Myer's dark rum and grenadine. 12

Frozen Mango Parrot Bay mango rum blended with tropical fruit juices. Finished with a float of Sailor Jerry rum. 10

Island Pina Colada Sugar Island coconut rum blended with coconut cream. Topped with a float of Disaronno Amaretto. 10

Fanette Island Iced Tea A top shelf Long Island Iced tea made with Tito's vodka, Sip Smith gin, Mount Gay Platinum rum, and Cointreau. 13.00

Sierra Storm Templeton Rye whiskey, Giffard elderflower liquor, and ginger beer. Served with fresh lime. 10.00


WINE
WHITE

Chardonnay	Sycamore Lane 8/28 Mer Soleil 11.50/44 Rombauer 17/65 La Crema 14/52
Sauvignon Blanc	Cape Mentelle 8/30 Hall 9/34
Pinot Gris	Willamette 8.50/32
Rose	Smoke Tree 7.50/28
Sparkling	Zonin Prosecco Split 7 Chandon Brut Split 9
Reisling	Chateau Ste. Michelle 26
White Zinfandel	Sycamore Lane 23

RED

Cabernet Sauvignon	Juggernaut 12/46 Starmont 14/54 Chopshop 7/26 Earthquake 50 Skyside 49
Merlot	St. Francis 12/45 Whitehall Lane 46 Rombauer 45
Zinfandel	Freakshow 9.50/36 Seghesio 12/45
Pinot Noir	Austerity 8/30 Aquinas 32
Malbec	Terrasaz 7/26 Dona Paula 34
Petite Syrah	Spellbound 30

JASON'S GEAR

Adult Hooded Sweatshirt 32
 Short Sleeve T 22
 Kid's Zip-front Hoody 18
 Beanie 8
 Trucker Cap 15

NON-ALCOHOLIC DRINKS

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper Ginger Ale, Shirley Temple, Roy Rogers 4
 San Benedetto
 Sparkling Water 5
 Iced Tea 4
 Lemonade 4.25
 Arnie Palmer 4
 Sunshine Punch 4.75

Coffee 4
 Hot Tea 4
 Hot Chocolate 4.75
 Hot Apple Cider 4.25
 Juices: Apple, Orange, Cranberry, Pineapple, Grapefruit 4.50
 Non-Alcoholic Daiquiri: strawberry, piña colada or tropical 6.00

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

Split Plate Charge 2.00
 Maximum of 4 checks per table please
 18% gratuity may be added to parties of 7 or more