

EXECUTIVE CHEF: JOSHUA BRYANT

REFRESHING APPETIZERS

★ **THE GOLDEN BRIE** 13  
Warm baked Brie with Sweet Apricots, Dates and Toasted Nuts, served with Crisp Crostini

★ **THE TWISTED HOG** 13
Mini Franks wrapped in warm, golden-brown Pretzel dough, served with a side of creamy Cheese Sauce

CHEESE QUESADILLA 10.5 
Golden-Grilled Flour Tortilla filled with a blend of melted Cheeses, and Green Chiles served with Refried Beans, Fresh Salsa and Creamy Sour Cream
Add Chicken \$5, Add Steak \$6

CHICKEN TENDER BASKET 13
Crispy, golden-breaded Chicken Tenders served with Shoestring Fries and your choice of dipping sauce  *option available*

CYO SAMPLER PLATTER 14
CHOICE OF THREE
Chicken Tenders 2 Cheese Curds 30Z
Santa Fe Egg Rolls 1 Fried Chicken Wings 2
Coconut Shrimp 2 Waffle Fries 30Z
Shoestring Fries 30Z Twisted Hogs 2
Served with 2 dipping sauces

FRIED CHICKEN WINGS 13
6 Golden-fried, Crispy Chicken Wings served with Celery, Carrots, and Buttermilk Ranch
Sauce options: Buffalo, BBQ, Dry Rub



★ SEASONAL ITEMS
 GLUTEN FREE
 VEGETARIAN

SALADS

 ★ **BEET, PEAR, AND WALNUT** 13.5
Arugula, Beets, Fresh Pear, chopped Walnuts, and Feta Cheese served with a Cranberry Honey Vinaigrette

COBB SALAD 16.5 
Chopped Romaine, Turkey, Bacon, Tomatoes, Onion, Egg, Avocado, and Bleu Cheese crumbles served with Bleu Cheese dressing

AVOCADO CHICKEN 14.5 
Roasted Chicken, chopped Romaine, Tomato, Onion, Cucumber, Croutons, and Avocado

CAESAR SALAD 10.5  
Chopped Romaine, Grated Parmesan Cheese, and Croutons served with Caesar dressing

RENDEZVOUS HOUSE 8  
Chopped Romaine, Tomato, Cheese, and Carrots
Side House Salad- \$6.50

BUILD YOUR OWN SALAD

Add Chicken \$5, Add Salmon \$6.5, Add Shrimp \$6.5, Add Steak \$7
First 3 toppings included in price- \$8 + Additional toppings \$0.50 each

SPLIT PLATE COST: \$4

TOPPING

Avocado +\$1.50
Bacon +\$1.00
Banana Peppers
Bleu Cheese
Cheddar Cheese
Croutons

Cucumber
Hard Boiled Egg
Tomato
Onion
Shredded Carrots
Feta Cheese

DRESSING

Italian
Ranch
Honey Mustard
Cranberry Honey
1000 Island
Blue Cheese
White Balsamic
Caesar
Oil & Vinegar

SOUP

SOUP OF THE DAY 6.5
Please ask your server for daily options

 **CREAMY TOMATO BASIL** 6
served with a Crostini

SIDES

 **BOULDER CANYON KETTLE CHIPS** 3.5
BASKET OF WAFFLE FRIES 3.75
BASKET OF SHOESTRING FRIES 3.25
 **CITRUS COLESLAW** 3

 **BAKED POTATO** 3.5
SERVED WITH BUTTER & SOUR CREAM
 **LOADED BAKED POTATO** 5.5
SERVED CHEESE, BACON AND GREEN ONION
 **BAKED SWEET POTATO** 4

STEAK SAMMY ★ 19
Grilled 6 oz. Sirloin topped with melted Pepper Jack, Lettuce, Tomato, Onion, and Creamy Garlic Aioli on a toasted roll

THE HG CRISTO ★ 14
Sliced Ham and Turkey layered with Swiss Cheese, dipped in a light egg batter and grilled, then dusted with powdered sugar and served with a side of Raspberry preserves

HAND HELDS

ALL HAND HELDS SERVED WITH SHOESTRING FRIES

BAJA FISH TACOS 16 
Corn Crusted Tortilla, Grilled Tilapia, served with shredded Romaine and Citrus dressed Slaw

BLT 10.5
Crispy Bacon piled high with Lettuce, Tomato, and Mayo on your choice of toasted Bread

REUBEN SANDWICH 16.5
House roasted Corned Beef piled on toasted Rye, Swiss Cheese, Sauerkraut and 1000 Island

TURKEY BACON CLUB 14.5
Thinly Sliced Turkey, Bacon, Mayo, Lettuce, Tomato, Onion, and Swiss Cheese served on a Toasted Hoagie **Sub Ham**

CHICKEN CAESAR WRAP 11.5
Roasted Chicken, Grated Parmesan, shredded Romaine served in a Garlic Herb Tortilla

CHICKEN SALAD CROISSANT 14.5
Chicken tossed with Walnuts, Craisins, Red Onion in our Homemade Dressing

BUILD YOUR OWN BURGER

ALL BURGERS GARNISHED WITH TOMATO, LETTUCE, ONION SERVED WITH PICKLE SPEAR
BLACK BEAN PATTY AVAILABLE/ UPGRADE TO WAFFLE FRIES FOR \$1.00
\$14.50 + \$0.50 PER ADDITIONAL TOPPING

CHEESE
Bleu Cheese
Cheddar
Swiss
Pepper Jack

SPREAD
Mayonnaise
Boom Boom Sauce
BBQ Sauce
Garlic Aioli

TOPPING
Grilled Onion
Grilled Mushroom
Crispy Onion
Bacon +\$1.00
Fried Egg+\$1.00
Avocado+\$1.50

CHEESE PIZZA 9

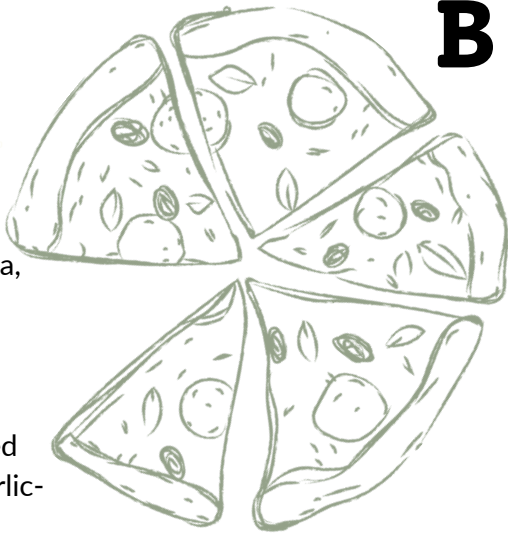
Rich Pizza Sauce layered with melted Mozzarella and freshly grated Parmesan, finished on a golden, Garlic-brushed crust and baked to perfection.

PEPPERONI PIZZA 9.5

Savory Pepperoni layered with rich Pizza Sauce, melted Mozzarella, and freshly grated Parmesan, finished on a golden, Garlic-brushed crust and baked to perfection.

MARGHERITA PIZZA 10.5

Rich Pizza Sauce layered with melted Mozzarella and freshly grated Parmesan, Fresh Spinach, and Tomatoes, finished on a golden, Garlic-brushed crust and baked to perfection.



BUILD YOUR OWN PIZZA

All pizzas are marinara based and brushed with Garlic Aioli
\$9 base

PROTEIN

\$0.50 per topping

Bacon +\$1.00 Ham
Chorizo Pepperoni
Diced Chicken Sausage

VEGGIE

\$0.50 per topping

Arugula Pineapple
Tomato Jalapeno
Onion Olive
Mushroom Banana Pepper

CHEF'S TABLE

All meals served with two sides and a Dinner Roll
Loaded Baked Potato & Sweet Potato \$1.00 upcharge

SIRLOIN STEAK HOUSE 21

6oz Sirloin Steak, Creamy Mashed Potatoes, and Vegetable of the Day

Add caramelized Onion or sauteed Mushroom for \$0.50

CHICKEN PARMESAN 18.5

Crispy Chicken Breast breaded in house served with Housemade Marinara Sauce and Angel Hair Pasta, topped with Mozzarella Cheese

HONEY WALNUT SHRIMP 19

Honey Walnut Shrimp served with Wild Rice and Vegetable of the Day

CLASSIC

All meals served with two sides and a Dinner Roll
Loaded Baked Potato & Sweet Potato \$1.00 upcharge

FISH & CHIPS 18.5

Battered Cod served with Shoestring Fries, Housemade Coleslaw, and Tartar Sauce

SALMON DINNER 20

Fresh Atlantic Salmon with Herb Garlic Butter served with Creamy Mashed Potatoes and Vegetable of the Day

SPLIT PLATE COST: \$4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL ISSUES

DESSERT

ICE CREAM 2.50

Vanilla, Chocolate, Butter Pecan, and Seasonal Flavor

CAKE OF THE MONTH 7

PIE OF THE MONTH
COOKIE OF THE WEEK 1.50

CHEF'S NOTE

OUR MISSION

Feed you well. Treat you right. Give you a reason to stay awhile and a reason to come back. Because life is better when there's good food and good company around the table.

If we fall short of these standards, please notify the Restaurant Manager.
Your feedback helps us uphold our commitment to excellence.

DRINKS

SOFT 3.89

Pepsi, Pepsi Zero, Starry, Dr.Pepper, Mug Rootbeer, Mountain Dew, Lemonade, Brisk Raspberry Iced Tea, Fresh brewed Iced Tea, and Arnold Palmer

HOT 3

Coffee, Herbal Tea, and Hot Chocolate

Ask your server about our secret menu