



Featuring our
Complimentary Sportivo Chips with Olympus Dip

APPETIZERS

CHICKEN WINGS 5 pc \$4⁹⁹ 10 pc \$9⁴⁹
Cooked fresh, never frozen

PORK WINGS 6 pc \$9⁹⁹
CHOICE OF WING SAUCES
Buffalo in Mild, Medium or Hot
Brown Sugar BBQ
Hotiyaki
Honey Mustard

NACHOS \$7⁹⁹
Choice of Beef or Chicken
Served with Pico de Gallo,
Guacamole, Shredded Lettuce

SOUP & SUCH

SOUP OF THE DAY cup \$3⁹⁹ bowl \$7⁹⁹
PRIMO GREEN CHILI cup \$3⁹⁹ bowl \$7⁹⁹

SANDWICHES & BURGERS

Includes Choice of Side

THREE CHEESE GRILLED CHEESE SANDWICH \$8⁹⁹
on Rosemary Sourdough

VEGGIE BURGER \$9⁹⁹
Corn & Black Bean Burger with Avocado

DOUBLE STACK CHEESE BURGER \$9⁹⁹
American Cheese, Bread & Butter Pickles,
Ketchup & Mustard on an Onion Bun

REUBEN SANDWICH \$9⁹⁹
Corned Beef, Swiss, 1000 Island Dressing
and Sauerkraut on Marbled Rye

MESQUITE TURKEY \$9⁹⁹
Bacon, Swiss, Chipotle Aioli
on a Ciabatta Roll

BUFFALO CHICKEN SANDWICH \$10⁹⁹
Bacon, Bleu Cheese Crumbles, Lettuce,
Tomato and Ranch Dressing

PULLED PORK SLIDERS \$9⁹⁹
Bleu Cheese Horseradish Slaw

FRIED GREEN TOMATO BLT \$9⁹⁹
Lemon Herb Aioli, & Bacon Jam
on Rosemary Sourdough

SIDE DISHES

POMMES FRITES \$3⁹⁹
BRUSSELS SPROUTS \$5⁹⁹
ASPARAGUS \$5⁹⁹
SPICY MUSTARD POTATO SALAD \$3⁹⁹

SPREADS & DIPS

Served with Indian Flatbread and Crudit 

SPINACH & ARTICHOKE DIP \$9⁹⁹
HUMMUS \$7⁹⁹
SMOKED SALMON DIP \$10⁹⁹

SOUTHWEST SALAD \$9⁹⁹
Mixed greens with Black Bean Corn Salsa,
Pico de Gallo, Avocado, Banana Peppers,
Shredded Cheese and Tortilla Strips
Add Grilled Chicken \$4, add Steak \$7

BRUSSELS SPROUT CAESAR \$10⁹⁹
Fresh Brussels Sprout, Caesar Dressing,
Parmesan, Seasoned Croutons
Add Grilled Chicken \$4, add Steak \$7

ENTR ES

TENDERLOIN FILET \$23⁹⁹
Hand-cut 8oz Filet Grilled with Seasoned Butter,
Brussels Sprouts & Potato Puree

VEGETARIAN GNOCCHI \$14⁹⁹
Tomato Sauce, Seasonal Vegetables

SOFT SHELL TACOS \$8⁹⁹
Choice of Beef, Pork, or Chicken

BUILD YOUR OWN PASTA BOWL \$8⁹⁹
Angel Hair or Penne Pasta with your choice of
Red Sauce, Pesto Sauce, Meat sauce
or Tossed in Olive Oil and Parmesan

SIMPLE GRILLED SALMON \$16⁹⁹
Heirloom Tomatoes, Charred Sweet Onions,
Avocado & Basil, Lime Vinaigrette,
Roasted Fingerling Potatoes

CHICKEN FRANCESE \$12⁹⁹
Creamy Potatoes, Asparagus,
Lemon-Parsley White Wine Sauce

PAN-SEARED COLORADO TROUT \$19⁹⁹
Choice of Olive Oil or Lemon Caper
Brown Butter, served with Frisee Lardon
and Champagne Vinaigrette

DESSERTS

HOUSE MADE CHEESECAKE \$6⁹⁹
LAYERED CHOCOLATE CAKE \$5⁹⁹
ALA MODE \$6⁹⁹