

38° MENU

STARTERS

38° SLIDERS, Certified Angus, Mini-burgers, aged cheddar, onion relish, 1000 island

MINI BBQ SHORT RIB "SLOPPY JOES," Pulled short ribs, Smoked Porter BBQ sauce, spicy cole slaw

HEIRLOOM STACK, Heirloom tomato; fresh mozzarella, micro-basil, white balsamic vinaigrette

SEARED YELLOW FIN TUNA, Sushi grade tuna, wasabi ponzu, avocado; shaved radish salad

CRISPY THAI CALAMARI, Lightly seasoned with a spicy plum dipping sauce

CHIPOTLE HONEY WINGS, Sweet with a spicy "kick" with creamy bleu cheese

HOEGAARDEN STEAMED MUSSELS, Garlic, shallots & fresh herbs with shoestring fries

GRILLED BBQ PRAWNS, Chili rubbed shrimp with white corn cilantro salsa, roasted red pepper coulis

BELGIAN ONION RINGS, White Rascal Ale battered onions with ginger aioli

SOUP AND SALADS

SOUP OF THE DAY, Chefs daily preparation

ORGANIC BABY GREENS, Baby tomatoes, shaved parmesan, croutons with balsamic vinaigrette

CLASSIC CAESAR, Romaine hearts, garlic croutons, shaved parmesan with creamy Caesar dressing Add Chicken, Salmon or Steak

BEET CARPACCIO, Wild arugula, tangerine, candied walnuts & goat cheese with Sherry vinaigrette

38° CHOPPED COBB, Iceberg, baby arugula, smoked bacon, chicken, hard-cook egg, tomato, avocado, chives with creamy bleu cheese dressing Half or Full

SESAME CHICKEN, Chopped lettuce, shaved cabbage, chicken, carrots, cilantro, basil, spicy candied cashews, green onions, mandarin oranges, crispy won-tons with sesame dressing Half or Full

THE "WEDGE," Baby iceberg lettuce, bacon bits, crispy shallots: grilled scallions with creamy bleu cheese

BURGERS AND SANDWICHES

All burgers and sandwiches are served with shoestring fries. May also order sweet potato fries

THE 38°, Certified Angus, Bleu cheese, onion relish, baby arugula, roasted garlic aioli

SMOKEHOUSE, Certified Angus, Apple smoked bacon, onion ring, cheddar, Smoked Porter BBQ sauce

THREE CHILI, Certified Angus, Chipotle mayo, roasted poblano rojas, pepperjack, avocado

PULLED BBQ SHORT RIB SANDWICH, Smoked porter BBQ sauce & spicy coleslaw on a soft brioche bun

Bacon, Lettuce, Tomato, Chicken, Avocado, Roasted garlic aion on soft whole wheat bun

TURKEY PATTY MELT, Free Range, Ground turkey, grilled onions, cheddar cheese, 1000 island on a sourdough

GRILLED VEGETABLE PRESS, Portabella mushrooms, roasted red pepper, eggplant, zucchini, fresh mozzarella, micro-basil & roasted garlic aioli on a ciabatta bread

COMPOSED ENTREES

SCOTTISH ORGANIC SALMON, Served with sautéed asparagus, mashed potatoes, grilled lemon

CRISPY TEMPURA FISH 'N' CHIPS, Alaskan Cod, shoestring fries, spicy cole slaw, caper aioli

AIRLINE CHICKEN BREAST, Free Range, butternut squash puree, snow peas, orange ginger reduction

"NEW SCHOOL" MEAT LOAF, Homemade spicy ketchup, mashed potatoes, and honey glaze baby carrots

BRAISED BONELESS SHORT RIBS, Braised in red wine, served with baby vegetables, mashed potatoes

FLAT IRON STEAK, Certified Angus, sautéed spinach, roasted baby potatoes, crispy shallots, red wine sauce

PORK TENDERLOIN, Natural Raised, served with a white corn salsa & braised red cabbage

BBQ BABY BACKS, Natural Raised, with Smoked Porter BBQ sauce, spicy cole slow, shoestring fries

SIDE DISHES

MASHED POTATOES, roasted garlic

ROASTED BABY POTATOES, fingerlings

SHOESTRING FRIES, sea salt

SWEET POTATO FRIES, garlic and herb aioli

MAC & CHEESE, aged cheddar

SPICY COLE SLAW, napa cabbage

SAUTEED SPINACH, garlic and shallot

SAUTEED ASPARAGUS, shallot butter

BABY VEGETABLES, herb butter

BRAISED RED CABBAGE

DESSERT

LIQUID CENTER CHOCOLATE CAKE, Vanilla Bean ice cream topped with fresh raspberries