

# THE FOUNDRY GRILL

DINNER

Monday–Sunday  
5pm–9pm

## TO SHARE

**PARMESEAN ROLLS** three cheese blend, compound herb butter

**DIRTY FRIES** truffle aioli, perfect egg, everything seasoning

**CRAB FLATBREAD** tzatziki, cucumber, tomato, feta cheese, dill, lemon

**BRUSSELS SPROUTS** soy garlic glaze, cashew, craisin

**BACON-ONION MAC** cavatappi, gruyere cheese, bacon jam, sourdough crumb

**CHARCUTERIE BOARD** meat, cheese, honey, mustard, apple, toasted muesli

## SIGNATURE STEAK

**DOUBLE R ANGUS TOMAHAWK** 30 oz

served with a choice of two sides, herb butter, and house steak sauce

## GRILLED

all steaks served with red mashed potatoes, herb butter, and house steak sauce with a choice of garlic mushrooms or asparagus

**CERTIFIED ANGUS BEEF NEW YORK STRIP** 12 oz

**HOUSE SMOKED MEATLOAF** 10 oz

**NIMAN RANCH BEEF FILET** 7 oz

**CERTIFIED ANGUS BEEF RIBEYE** 14 oz

## MAINS

**PORK TENDERLOIN** buttered grits, caramelized apple and onion, thyme jus

**SHORT RIB** parsnip, baby carrot, yukon potato, red wine jus, fried shallot

**CHICKEN** chive spaetzle, stone fruit mostarda, black kale, italian sausage

**CAULIFLOWER STEAK** maple, carrot, farro, butternut squash, currants

**STEELHEAD TROUT** shakshuka tomato sauce, broccolini, almond, herb oil

**GNOCCHI** mushroom ragu, crispy pancetta, lemon ricotta, sourdough

## SOUP & SALADS

### KALE CAESAR

caesar dressing, grana, herbs, seasoned crumbs, shaved cured egg yolk

### ENDIVE AND RADICCHIO

pear, candied walnuts, blue cheese, maple dijon vinaigrette

### HOUSE SALAD

heritage blend, oregano vinaigrette, cucumber, tomatoes, red onion

### SOUP OF THE DAY

inquire with server

## SIDES

### CREAMED CORN

cotija cheese, cilantro, lime, tajin aioli

### RED POTATO MASH

fried garlic, compound butter, herbs

### GARLIC MUSHROOMS AND ONIONS

shallot, compound butter, herbs

### ASPARAGUS

shakshuka tomato sauce, perfect egg, parmesan, breadcrumbs

### SALT BAKED POTATO

plain  
loaded with bacon, chive, sour cream, cheddar cheese

## CRAFT REFRESHERS

### MOUNTAIN COOLER

ginger beer, agave, mint, lime

### GILDED APPLE

apple cider, caramel, lemon, cinnamon, ginger beer

### CRANBERRY SPRITZ

house made cranberry rosemary syrup, sprite

### HOT APPLE CIDER

apple cider, cinnamon