



# DINNER MENU

## SOUPS

CUP.....	4	BOWL.....	5
<b>MONDAY:</b>	CHICKEN TORTILLA		
<b>TUESDAY:</b>	WILD MUSHROOM		
<b>WEDNESDAY:</b>	TOMATO FENNEL		
<b>THURSDAY:</b>	BLACK BEAN		
<b>FRIDAY:</b>	SHRIMP & CORN CHOWDER		
<b>SATURDAY:</b>	CHICKEN NOODLE		

## STARTERS

<b>SKILLET CORNBREAD</b> — WITH ROASTED CHILIES, CHEDDAR CHEESE & VERMONT MAPLE BUTTER.....	6
<b>SEARED AHI TUNA</b> — SESAME SEED CRUSTED SUSHI GRADE TUNA, ASIAN SLAW, PICKLED GINGER, WASABI & TAMARI.....	13
<b>JERK CHICKEN FONDUE</b> — SPICY GRILLED JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS WITH A SMOKED GOUDA SAUCE.....	9
<b>HOUSE SMOKED SALMON</b> — WITH TARRAGON-CHIVE SAUCE & TOAST POINTS.....	10
<b>BEER CHEESE SPREAD</b> — CHEDDAR CHEESE, LONG TRAIL ALE, & JALAPEÑOS WITH TORTILLA CHIPS.....	7
<b>BUFFALO SHRIMP</b> — SERVED WITH BLUE CHEESE DRESSING.....	10
<b>CREAMY SPINACH AND ARTICHOKE DIP</b> WITH TORTILLA CHIPS.....	8
<b>PEI MUSSELS</b> — PAN-ROASTED WITH SHALLOTS, GARLIC, FRESH HERBS & TOMATO.....	10

## THIS & THAT

<b>ALL.....</b>	<b>5 PER SERVING</b>
GARLIC SPINACH	VERY WILD RICE
GRILLED ASPARAGUS	FRENCH FRIES
VEGETABLE OF THE DAY	SWEET POTATO FRIES
COLESLAW	MASHED POTATOES

## DESSERTS

<b>TABLE 24 CHOCOLATE CAKE</b> — WITH VANILLA ICE CREAM & CHOCOLATE ICING.....	7
<b>BANANA CREAM PIE</b> — HOMEMADE CARAMEL, WHIPPED CREAM WITH A GRAHAM CRACKER & CHOPPED ALMOND CRUST.....	7
<b>CHOCOLATE CHIP COOKIE SUNDAE</b> WITH VANILLA ICE CREAM, CARAMEL & CHOCOLATE SAUCE.....	7
<b>BREAD PUDDING</b> — WHITE CHOCOLATE & FRESH CHERRIES, SERVED WITH BOURBON SAUCE.....	7

### ASK YOUR SERVER FOR OUR SELECTION OF WILCOX ICE CREAM

- CHILDREN'S MENU AVAILABLE, PLEASE ASK YOUR SERVER.
- CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
- AN 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
- PLEASE NO CELL PHONES IN THE DINING ROOM.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
- WE SINCERELY APPRECIATE YOUR BUSINESS.



AT TABLE 24 WE PROUDLY SERVE CERTIFIED ANGUS BEEF® ONLY.

## SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 4

<b>NICE LITTLE HOUSE SALAD</b> — FIELD GREENS, CROUTONS, CUCUMBER, CHOPPED EGG & CHERRY TOMATOES WITH YOUR CHOICE OF <b>RANCH, BLUE CHEESE, BALSAMIC</b> OR <b>CITRUS VINAIGRETTE</b> .....	5
<b>SMALL CAESAR SALAD</b> — ROMAINE HEARTS, GARLIC CROUTONS & HOMEMADE CAESAR DRESSING.....	5
<b>ARUGULA SALAD</b> — BABY ARUGULA TOSSED WITH A CIDER VINAIGRETTE, CANDIED WALNUTS, APPLES & GOAT CHEESE.....	6
<b>CHICAGO WEDGE SALAD</b> — ¼ HEAD OF LETTUCE DRIZZLED WITH BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON & BLUE CHEESE CRUMBLES.....	6

## SANDWICHES

SERVED WITH YOUR CHOICE OF ANY ONE ITEM FROM THE "THIS & THAT" SECTION

<b>ROTISSERIE CHICKEN</b> — ON A TOASTED EGG BUN WITH MONTEREY JACK, ARUGULA & SMOKED TOMATO MAYO.....	8
<b>SALMON</b> — BLACKENED OR GRILLED, WITH LETTUCE, TOMATO, RED ONION & REMOULADE SAUCE.....	11
<b>CHEESEBURGER</b> — FRESH GROUND CHUCK ROAST WITH CHEDDAR CHEESE ON A TOASTED EGG BUN.....	9
<b>ADD BACON, WOOD-FIRED ONIONS OR WILD MUSHROOMS</b> .....	1 EACH
<b>THE NOTCH BURGER</b> — BACON, BARBEQUE SAUCE & CHEDDAR CHEESE.....	10
<b>LONG TRAIL BURGER</b> — WOOD-FIRED PORTABELLA MUSHROOMS & BLUE CHEESE.....	10
<b>VEGGIE BURGER</b> — OUR AMAZING HOMEMADE RECIPE WITH MONTEREY JACK & TABASCO MAYO.....	8

## COMFORT FOOD

<b>MACARONI &amp; CHEESE</b> — FIVE CHEESE MACARONI WITH FRESH GRAPE TOMATOES, BACON & CHIVES.....	14
<b>JOYCE'S MEATLOAF</b> — FRESH GROUND CHUCK & VEAL MIXED WITH WILD MUSHROOMS, SERVED WITH GARLIC MASHED POTATOES & BALSAMIC GLAZE.....	16
<b>CHICKEN POT PIE</b> — TENDER CHICKEN SIMMERED WITH ONIONS, CARROTS, CELERY, PEAS & CORN WITH A GARLIC MASHED POTATO & PARMESAN CRUST.....	15

## WOOD-FIRED ROTISSERIE

LIMITED QUANTITIES DUE TO LENGTH OF COOKING TIME

<b>TABLE 24 CLASSIC CHICKEN</b> — WITH GRILLED ASPARAGUS, ROASTED TOMATO, CHICKEN AU JUS & SERVED OVER GARLIC MASHED POTATOES.....	15
<b>ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR</b>	
<b>SLOW ROASTED PRIME RIB</b> — WITH GARLIC MASHED POTATOES & AU JUS (HORSE RADISH SERVED ON REQUEST - ASK YOUR SERVER FOR LARGER CUTS).....	14 oz. - 25

## ENTRÉES

<b>GRILLED RIBEYE</b> — 14 OZ, GLAZED WITH OUR OWN STEAK SAUCE, SERVED WITH GARLIC MASHED POTATOES.....	25
<b>WILD MUSHROOM RAVIOLIS</b> — TOSSED WITH A SMOKED GOUDA CREAM SAUCE.....	18
<b>WALES STREET SALAD</b> — HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, CORNBREAD CROUTONS, MIXED BABY GREENS WITH A CITRUS VINAIGRETTE.....	13
<b>PAN ROASTED SALMON</b> — OVER SLOW BRAISED CARROTS, ONIONS AND FENNEL.....	18
<b>CARNE ASADA SALAD</b> — GRILLED SKIRT STEAK WITH MIXED GREENS, AVOCADO, BLACK BEAN & CORN RELISH TOSSED IN A SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI.....	14
<b>SEASONAL VEGETABLE PLATE</b> — A SELECTION OF FRESH LOCAL VEGETABLES WITH OUR VERY WILD RICE.....	13
<b>THE "VEGAS" FILET</b> — CENTER CUT FILET, LIGHTLY MARINATED & WOOD-FIRED, TOPPED WITH OUR STEAK BUTTER ON GARLIC MASHED POTATOES.....	28
<b>TODAY'S SIMPLE GRILLED FISH</b> — WITH HOMEMADE REMOULADE SAUCE & GRILLED ASPARAGUS.....	MARKET PRICE
<b>BABYBACK RIBS</b> — SLOW-COOKED, BRUSHED WITH OUR SIGNATURE TABLE 24 BARBECUE SAUCE, SERVED WITH COLESLAW.....	24
<b>TAMARI GLAZED TROUT</b> — SERVED WITH VERY WILD RICE SALAD.....	16
<b>MAPLE CURED PORK TENDERLOIN</b> — WITH RASPBERRY BARBECUE SAUCE & SERVED WITH GARLIC MASHED POTATOES.....	18

AT TABLE 24 WE PROUDLY PREPARE FRESH HOMEMADE FOOD FROM LOCAL FOOD SOURCES WHEN POSSIBLE.

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