



FEATURES

Maple Brined Pork Chops* ^{GF} | 32

wood fired oak & pecan / Italian green beans / sweet potato mash / natural jus

Pan Seared Grouper | 33

blue crab / crispy polenta / oven dried tomato brandy cream

Short Rib Cannelloni | 26

braised greens / brie fondue / cipollini onion

SALADS

House Salad ^{GF} ^V | 8

romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian

McDowell Mountain Caesar | 9/16

hearts of romaine / radish / focaccia croutons / Caesar dressing / white anchovies upon request

Citrus & Roasted Beet Salad ^{GF} ^V | 16

bibb lettuce / black peppercorn feta / candied pecans / local citrus / prickly pear vinaigrette

STARTERS

Thompson Focaccia | 6

Skillet-baked / sea salt / EVOO / sundried tomato butter

Shrimp Bisque | 13

saffron rouille crostini / shrimp meatballs

Crispy Fried Artichoke ^V | 16

arugula / garlic parmesan aioli / grilled lemon

Prawn Cocktail GF | 21

citrus brined prawns / classic cocktail sauce / remoulade / grilled lemon

Prosciutto & Burrata | 21

roasted butternut squash / heirloom tomato / arugula / candied pecans / crostini / Calabrian vinaigrette

SANDWICHES

served with French fries

Thompson 105 Burger* | 18

wood fired certified angus beef chuck / white cheddar / arugula / grilled red onion / garlic aioli

Prime Rib French Dip* | 24

porcini rubbed rotisserie prime rib / Swiss / creamy horsey / au jus

PASTA

gluten free pasta available

Thompson Bolognese | 14/25

house made fettuccine / beef & pork ragu / parmigiano

Carbonara Rosa* | 14/25

house made rigatoni / Italian sausage / egg / parmigiano / guanciale / black pepper / house pomodoro sauce

Prawn Spaghetti | 14/26

jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs

HOUSE SPECIALTIES

Inquire with your server about this evenings Features

Wood Rotisserie ½ Chicken ^{GF} | 29

wood fired oak & pecan / Italian green beans / pan gravy / roasted garlic mashed potatoes

Roasted Salmon* ^{GF} | 32

grilled asparagus / blistered tomato & caper relish / grilled lemon

Chicken Parmigiana | 26

all-natural chicken breast / house seasoned breadcrumbs / parmigiano / provolone / marinara / rigatoni

Rotisserie Prime Rib* ^{GF} | 39/49

wood fired oak & pecan / Porcini rubbed / roasted potatoes & mushrooms / au jus

Cast Iron Filet* ^{GF} | 50

8oz barrel cut filet / seasonal grilled vegetables / roasted garlic mashed potatoes / cabernet demi

Signature Sides | 8

parmesan & garlic fries / roasted garlic mashed potatoes / Italian green beans / crispy brussels sprouts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy related conditions*