

PUMP ROOM

Soups & Salads

Seafood Cioppino 8. *Seafood and Tomato Stew*

Tuna Pancetta* 7

Seared tuna, avocado and crumbled pancetta, served over baby spinach with a lemon dill vinaigrette.

Marinated Mozzarella 9

Basil marinated mozzarella, cherry tomatoes, extra virgin Olive oil and a balsamic glaze.

Spanish 9

Cured meat, anchovy, topped with olives, bell pepper, tomato and onion with house-made vinaigrette.

Crab Salad 13

Apples and spring mix topped with lump crab and brown butter sauce.

Small Bites & Shareables

Charcuterie Board *A selection of meats and cheeses served with sauces and pickles.* 14

Chicken Drumettes *Chicken drumettes dipped in a honey soy glaze.* 12

Coconut Shrimp *Coconut shrimp with orange-horseradish dipping sauce.* 14

Grilled Vegetables & Dip *Carrots, zucchini, peppers and mushrooms lightly grilled and served with spicy hummus.* 11

Bruschetta Trio *Three slices of bruschett. Pear, prosciutto, fig spread and fontina cheese. Pork belly, bacon, tomato mix and mozzarella. Mushroom mix, basil pesto and brie cheese.* 12

Cocktail Shrimp *Jumbo shrimp served with cocktail sauce.* 12

Snow Crab Claws* *Snow crab on the half shell.* 18

Ahi Tuna Sashimi* *Thin sliced ahi tuna with a ponzu sauce.* 13

Handhelds

Seared Cajun Salmon* *Cajun spiced salmon fillet with a dijon mustard spread, topped with pickled onions and avocado.* 12

Pork Tenderloin *Tenderloin cutlets served with hazelnut romesco and mahummara sauce.* 11

Steak Sandwich* *Pancetta crisp with an olive mozzarella and tomato spread.* 12

Grilled Vegetable Wrap *Hummus and grilled vegetables wrapped in a lavash with scallion mayonnaise on the side.* 11

Pastrami Sliders *Warm pastrami and havarti topped with pickled onions on brioche with dijon mustard spread.* 11

Desserts

Panna Cotta 7

Espresso panna cotta served with an almond brittle.

English Cheesecake 7

Vanilla bean cheesecake topped with a biscuit crumble and a berry compote.

Entrées

Beef Tenderloin Tornedos* 12.

- Green peppercorn sauce • Brandy cream sauce
- Blue cheese demi

Pork Tenderloin 11.

- Mustard demi • Honey cream
- Black pepper

Salmon* 12.

- Honey mustard sauce • White wine butter • Cajun whiskey

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Specialty Cocktails

Tangerine Crush *Stoli O, Amaretto Disaronno, Tangerine juice, Sprite*

French Martini *Absolut Citron, pineapple juice, Chambord, champagne*

Silver Platinum Margarita *Don Julio 1942, Grand Marnier Cuvee 1880, organic agave syrup, fresh lime*

Whiskey Whip *Old Forester, fresh squeezed lemonade*

Blackberry Bourbon Tea *Bulleit bourbon, raw honey, blackberry sage tea*

St. Germain & champagne *Brut champagne, St Germain Elderflower, club soda*

Blue Bourbon *Bulleit bourbon, Bolthouse Blue Goodness, crushed blueberries, fresh lime*

Butter Baby Nespresso • Mocha Mint Nespresso

Raspberry Rum Nespresso • Nutty Irish Coffee

Wine & Spirit Stations

Our Self-Serving, rotating selection will feature a wide variety of wine & spirits available for our guests to enjoy.

Your server can guide you on garnish, ice selections as well as mixers.

WINE

1 oz Taste, 3 oz Half Glass, 6 oz Full Glass

SPIRIT

0.5 oz Taste, 1.5 oz Single, 2 oz Full, 3 oz Double

**Bottle Beer, Draft Beer,
House Wines also available.**

• 739 N. Center St. Casper, WY • 307-333-6398 •