

STARTERS

Classic Krabloonik Baked Brie

Poached Pears, Sliced Almonds & Lingonberry Jam served with Crackers and Garlic Toasts
14

***Classic Elk Tartare**

Chef's Daily Creation served with Crostini
19

***Smoked Trout**

Smoked in House and served with Celery Root Remoulade, Crostini and Fresh Baked Bread
17

***Beef and Beet Carpaccio**

Served with Arugula and Traditional Condiments
19

***Seafood Fondue**

Seafood Medley and Hollandaise Sauce served with Grilled Garlic Toast
19

Charcuterie Board

Assorted Cured Meats and Artisan Cheese, served with Crostini, Wheat Crackers, Fruit Compote and Wholegrain Mustard
18

SOUP & SALAD

Wild Mushroom Soup

Garnished with Crema, Truffle Oil Drizzle, Fresh Herbs - Our Classic Recipe
10

Soup du Jour

Chef's Nightly Creation
10

Winter Salad

Mixed Greens, Spiced Pecans, Champagne Vinaigrette, Moody Blue Crumbles and Blood Orange Segments
12

***Caesar Salad**

Homemade Caesar Dressing, Shaved Parmigiano-Reggiano, Anchovy Croutons and Chopped Red & Green Romaine Lettuces
12

Gratuity of 20% may be added to parties of 6 or more

These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

ENTREES

Grilled Chicken Penne Pasta

~Grilled Chicken, Sun Dried Tomato, Pine Nuts, Spinach and Kalamata Olives in a White Wine Garlic Sauce~

19

*** Wild Caught Atlantic Salmon with Citrus Beurre Blanc**

~Broiled Salmon Filet Served with Toasted Almond and Grape Wild Rice Pilaf and Braised Escarole~

31

***Macadamia Nut Encrusted Trout with a Blood Orange Beurre Blanc**

~Served with Wild Rice Pilaf and a Winter Vegetable Medley~

29

Whole Roasted Stuffed Quail

~Stuffed with Sautéed Spinach and Sausage over a Winter Vegetable Medley and Rice Pilaf~

26

***Filet Mignon with Red Wine Jus**

~Served with Yukon Mashed Potatoes and a Winter Vegetable Medley~

50

***Roasted Colorado Lamb Rack with Dijon Pan Sauce**

~Served with Mashed Sweet Potatoes and Braised Greens~

49

***Wild Boar Scallopine with Blueberry Brandy Reduction**

~Served with Fingerling Hash and a Winter Vegetable Medley~

48

***Grilled Elk Loin with Pomegranate Demiglace**

~Served with Mashed Sweet Potatoes and Braised Greens~

56

***Snake River Kobe NY Strip**

~Served on a Salt Block with Fingerling Potato Hash and a Winter Vegetable Medley finished with Maître d' Butter~

8oz~ 55 12oz ~ 83 16oz ~ 110

Roasted Heirloom Squash

~Stuffed with Vegetable Bolognese and topped with Melted Gruyere Cheese~

Vegan and Beef options available

22

Desserts

Swedish Creme

Chocolate Lava Cake

New York Cheesecake with Fresh Fruit Compote

Seasonal Fruit Buckle

Turtle Brownie Sundae

Dutch Apple Pie

Vanilla Bean Ice Cream

12

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