

STARTERS

Classic Krabloonik Baked Brie

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

***Classic Elk Tartare**

Chef's Daily Creation served with Crostini

***Smoked Trout**

Smoked in House and served with traditional condiments Lemon Caper Aioli and Crostini

***Beef Carpaccio**

Served with Arugula and Traditional Condiments

SOUP & SALAD

Wild Mushroom Soup

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

Soup du Jour

Chef's Nightly Creation

Winter Salad

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

***Caesar Salad**

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

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~

*** Wild Caught Atlantic Salmon Grenobloise**

~Broiled Salmon Filet Served with Toasted Almond and Grape Wild Rice Pilaf and Winter Vegetable Medley~

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

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

Whole Roasted Stuffed Quail with a Balsamic Reduction Sauce

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

***Filet Mignon with a Red Wine Bordelaise**

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

***Roasted Colorado Lamb Rack with Pomegranate Demi Glace**

~Served with Mashed Sweet Potatoes and Braised Greens~

***Wild Boar Scaloppini with a Balsamic Reduction Sauce**

~Served with Fingerling Hash and a Winter Vegetable Medley~

***Grilled Elk Loin with a Classic Homemade Steak Sauce**

~Served with Mashed Sweet Potatoes and Braised Greens~

***Snake River Kobe NY Strip**

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

8oz~ 12oz ~ 16oz ~

Roasted Heirloom Squash

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

Vegan and Beef options available

Desserts

Swedish Creme

Chocolate Lava Cake

New York Cheesecake with Fresh Fruit

Turtle Pecan Cheesecake

Dutch Apple Pie

Vanilla Bean Ice Cream

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