

STARTERS

Classic Krabloonik Baked Brie

Poached Pears, Sliced Almonds & Lingonberry Jam served with Crackers and Garlic Toasts
28

***Classic Elk Tartare**

Chef's Daily Creation served with Crostini
43

***Smoked Trout**

Smoked in House, Served with Traditional Condiments – Tomato, Red Onion, Lemon Caper Aioli & Crostini
39

***Beef Carpaccio**

Served with Arugula and Traditional Condiments
40

SOUP & SALAD

Wild Mushroom Soup

Garnished with Crema, Truffle Oil Drizzle & Herbs - Our Classic Recipe
27

Soup du Jour

Chef's Nightly Creation
25

Winter Salad

Mixed Greens, Spiced Pecans Lemon Vinaigrette, Moody Blue Crumbles and Blood Orange Segments
23

***Caesar Salad**

Homemade Caesar Dressing, Shaved Parmigiano-Reggiano, Anchovy Croutons and Chopped Red & Green Romaine Lettuces
23

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

Seafood Pasta

~Shrimp, Scallops, Clams, Mussels & Fettuccine Pasta tossed with our Homemade White Wine Clam Sauce~
48

***Ahi Tuna**

~Togarashi Seared Ahi Tuna & Shrimp, Served with Yukon Mashed Potatoes and Baby Spinach with Sesame oil ~
70

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

~Served with Sautéed Broccolini, Shallot and Wild Rice Pilaf topped with Roasted Almonds~
68

Whole Roasted Stuffed Quail with a Balsamic Reduction Sauce

~Stuffed with Spinach and Sausage, served with Sautéed Broccolini and Rice Pilaf topped with Roasted Almonds~
68

***8oz Filet Mignon with a Red Wine, Veal & Rosemary Demi Glaze**

~Served with Yukon Mashed Potatoes, Sautéed Asparagus and Baby Carrots~
90

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

~Served with Mashed Sweet Potatoes, Sautéed Asparagus and Baby Carrots~
99

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

~Served with Fingerling Hash, Sautéed Asparagus and Baby Carrots~
97

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

~Served with Mashed Sweet Potatoes, Sautéed Asparagus and Baby Carrots~
105

***Snake River Kobe NY Strip with a Red Wine, Veal & Rosemary Demi Glaze**

~Served with Fingerling Potato Hash, Sautéed Asparagus and Baby Carrots ~
8oz~ 120 12oz ~ 140 16oz ~ 180

Quinoa Bowl

~Sweet Potatoes, Cherry Tomatoes, Spinach, Mixed Zucchini with Roasted Almonds and a Lemon Vinaigrette~
27

Desserts

Swedish Crème with Berry Compote

Chocolate Lava Cake

New York Cheesecake with Fresh Berries

Dutch Apple Pie a la Mode

22

Raspberry Sorbet

18

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