

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 Toast Points
43

*Smoked Trout

Smoked in House and served with Traditional Condiments
- Tomatoes, Red Onion, Lemon Caper Aioli & Crostini
39

*Beef Carpaccio

Served with Arugula and Traditional Condiments -Tomatoes, Red Onion, Lemon Olive Oil & Crostini 40

Soups and Salads

Wild Mushroom Soup

Garnished with Crema, Truffle Oil Drizzle & Herbs
- Our Classic Recipe27

Soup Du Jour

Chef's Daily Creation 25

Winter Salad

Mixed Greens, Spiced Pecans, Moody Blues Crumbles, Blood Orange Segments & Lemon Vinaigrette 23

*Caesar Salad

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

Mains

*Grilled Elk Loin with a Classic Homemade Steak Sauce

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

105

*Macadamia Nut Encrusted Trout with a Blood Orange Beurre Blanc

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

68

*Classic Burger

Beef or Black Bean Vegetarian Patty with choice of Cheese, Gribiche Sauce, Pickled Onions, Bib Lettuce & French Fries

50

*Buffalo Burger

Caramelized onions, Applewood Smoked Bacon, Boursin Cheese, House Made Aioli & French Fries

34

Classic Reuben

Tender thinly sliced Corned Beef, Sauerkraut, Swiss Cheese. Served with Thousand Island Dressing & French Fries 29

Philly Cheesesteak

Tender thinly sliced Beef, Swiss Cheese, Bell Peppers, Grilled Red Onions & French Fries 29

Seafood Pasta

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

Quinoa Bowl

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

27

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.