

SPECIALITY MENU

CHEF'S CHOICE VEGAN DINNER:

vegetable stir-fry with asparagus, squash, and bell peppers, over a bed of fresh spring mix topped with a grilled portabella mushroom and black bean medallion slices

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 11

GF - with no bread or sub gluten free crackers
Vegan - no cheese

CHEESE PLATE 17

GF - sub gluten free crackers

STEAMED MUSSELS* 14

GF - no garlic bread

ROASTED RED PEPPER HUMMUS 11

GF - sub cucumber slices or gluten free crackers
Vegan - as is

SAUSAGE TRIO 13

GF - with no grilled bread

BRAISED PORK BELLY 12

GF - as is

TROPICAL TUNA TARTARE 16

GF - no sauce, wasabi peas, or fried won-tons

GLAZED BRUSSELS SPROUTS 12

GF - as is
Vegan - no pancetta

PAN SEARED CITRUS SCALLOPS* 24

GF - no bread

SOUP & SALAD

SOUP DU JOUR 7

Varies from day to day - ask your server

FRENCH ONION SOUP 7

GF - no bread

CAESAR SALAD 8

GF - no croutons
Vegan - no cheese, sub citrus vinaigrette

BEET CHIP SALAD 8

GF - as is
Vegan - no feta

WILD RIVER SALAD 9

GF - as is
Vegan - no spiced pecans or gorgonzola, sub citrus vinaigrette

WEDGE SALAD 10

GF - as is
Vegan - no bacon, sub citrus vinaigrette

CHEF'S CHOICE GLUTEN-FREE DINNER:

choice of: shrimp scampi, flat iron steak, seared ahi, grilled salmon, grilled chicken, or a fried duck egg. Served over a roasted tomato & portabella mushroom risotto with delta asparagus

SEAFOOD

PLUM CHIPOTLE SALMON* 26

GF - sub creamy garlic polenta, root vegetable hash, red potato mash

IDAHO TROUT ALMONDINE 27

GF - no almondine drench, sub creamy garlic polenta, root vegetable hash, red potato mash

SPICY SHRIMP PASTA 25

GF - sub gluten free pasta

PAN SEARED CITRUS SCALLOPS* 35

GF - no bread

STEAK & CHOPS

Our premium, dry aged steaks are locally sourced from Sierra Basque Ranch, hand cut in house, and served with our house-made bordelaise

RIBEYE* 35

GF - as is

NEW YORK* 33

GF - as is

FILET MIGNON* 37

GF - sub creamy garlic polenta, root vegetable hash, red potato mash

ADD

Surf (6 scampi style shrimp) 9 - GF
Seared Scallops 7 - GF
Oscar Style 7 - GF
Duck Egg* 3.5 - GF
Blue Cheese Cream 4 - GF
Sautéed Mushroom Blend 5 - GF & Vegan

DOUBLE CUT PORK CHOP* 30

GF - as is

HOUSE SPECIALTIES

RACK OF LAMB* 38

GF - as is

BRAISED SHORT RIBS 29

GF - as is

GRILLED AIRLINE CHICKEN 24

GF - as is

SAUTEED ELK MEDALLIONS* 29

GF - sub creamy garlic polenta, carrot puree, red potato mash

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

We are pleased to offer our guests gluten free, vegetarian, and vegan options. Please note that all fried items are cooked in the same soybean oil as bread crumbs and seafood.