

## 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 12

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

#### CHEESE PLATE 18

GF - sub gluten free crackers

#### GRILLED OCTOPUS 16

GF - as is

#### GARLIC & RED PEPPER HUMMUS 11

GF - sub gluten free crackers  
Vegan - as is

#### SAUSAGE TRIO 13

GF - with no grilled bread

#### SEARED PORK BELLY 14

GF - as is

#### TROPICAL TUNA TARTARE 17

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

#### GLAZED BRUSSELS SPROUTS 13

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 8

GF - no bread

#### CAESAR SALAD 9

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

#### BEET CHIP SALAD 9

GF - as is  
Vegan - no feta

#### WILD RIVER SALAD 9

GF - as is  
Vegan - no gorgonzola, sub champagne vinaigrette

#### HOUSE WEDGE SALAD 11

GF - as is  
Vegan - no bacon or gorgonzola, sub champagne 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\* 27

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

#### IDAHO TROUT ALMONDINE 28

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

#### SPICY SHRIMP PASTA 26

GF - sub gluten free pasta

#### CRAB STUFFED HALIBUT 42

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

### 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\* 39

GF - as is

#### NEW YORK\* 35

GF - as is

#### FILET MIGNON\* 38

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

#### ADD

Surf (6 scampi style shrimp) 9 - GF  
Seared Scallops 15 - 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\* 31

GF - as is

### HOUSE SPECIALTIES

#### PAN SEARED DUCK BREAST\* 29

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

#### BRAISED SHORT RIBS 30

GF - as is

#### CHICKEN FRANCESE 24

GF - no panko crust

#### SAUTEED ELK MEDALLIONS\* 31

GF - sub duck fat potatoes, red potato mash, creamy garlic polenta

*\*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.