

## 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 13

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

#### CHEESE PLATE 20

GF - sub gluten free crackers

#### GRILLED OCTOPUS 19

GF - as is

#### GARLIC & RED PEPPER HUMMUS 12

GF - sub gluten free crackers  
Vegan - as is

#### SAUSAGE TRIO 15

GF - with no grilled bread

#### SEARED PORK BELLY 15

GF - as is

#### TROPICAL TUNA TARTARE 19

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

#### GLAZED BRUSSELS SPROUTS 14

GF - as is  
Vegan - no pancetta

#### PAN SEARED CITRUS SCALLOPS\* 24

GF - no bread

#### BEER STEAMED MUSSELS 15

GF - no bread, sub white wine

### SOUP & SALAD

#### SOUP DU JOUR 8

Varies from day to day - ask your server

#### FRENCH ONION SOUP 10

GF - no bread

#### BEET CHIP SALAD 10

GF - as is  
Vegan - no feta

#### CAESAR SALAD 11

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

#### WILD RIVER SALAD 11

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

#### HOUSE WEDGE SALAD 12

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\* 29

GF - sub parsnip puree, red potato mash, carrot puree

#### DORADO DE MARCELLA 28

GF - as is

#### IDAHO TROUT ALMONDINE 30

GF - sub parsnip puree, red potato mash, carrot puree

#### SPICY SHRIMP PASTA 27

GF - sub gluten free pasta

#### CRAB & SHRIMP TRUFFLE RISOTTO 38

GF - no bread

### STEAK & CHOPS

*Our premium, dry aged steaks are hand cut in house, and served with our house-made bordelaise*

#### RIBEYE\* 48

GF - as is

#### NEW YORK\* 38

GF - as is

#### FILET MIGNON\* 43

GF - sub parsnip puree, red potato mash, carrot puree

#### 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  
Romesco Style 4 - GF & Vegan

#### DOUBLE CUT PORK CHOP\* 32

GF - as is

### HOUSE SPECIALTIES

#### SLOW ROASTED DUCK CONFIT 31

GF - sub gluten free pasta

#### BRAISED SHORT RIBS 32

GF - as is

#### CHICKEN PICCATA 25

GF - no panko crust

#### SAUTEED ELK MEDALLIONS\* 34

GF - sub parsnip puree, red potato mash, carrot puree

*\*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.