

SPECIALITY MENU

CHEF'S CHOICE VEGAN DINNER:

Southwest Salad:
grilled black bean medallion slices, spring mix, corn, pico de gallo, roasted bell peppers, avocado, tortilla chips, champagne vinaigrette

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 15

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

CHEESE PLATE 22

GF - sub gluten free crackers

ROASTED RED PEPPER HUMMUS 14

GF - sub gluten free crackers
Vegan - as is

SAUSAGE TRIO 18

GF - with no grilled bread

SEARED PORK BELLY 17

GF - as is

AHI POKE* 22

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

GLAZED BRUSSELS SPROUTS 16

GF - as is*
Vegan - no pancetta

PAN SEARED SCALLOPS 27

GF - as is

GRILLED OCTOPUS 24

GF - no cucumber salad

SOUP & SALAD

SOUP DU JOUR 9

Varies from day to day - ask your server

FRENCH ONION SOUP 11

GF - no bread

BEET CHIP SALAD 11

GF - as is*
Vegan - no feta

WILD RIVER SALAD 11

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

CAESAR SALAD 12

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

HOUSE WEDGE SALAD 13

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

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

*PLEASE NOTE THAT ALL FRIED ITEMS ARE COOKED IN THE SAME SOYBEAN OIL AS BREAD CRUMBS AND SEAFOOD.

WE ARE PLEASED TO OFFER OUR GUESTS GLUTEN FREE, VEGAN, AND VEGETARIAN OPTIONS.

CHEF'S CHOICE GLUTEN-FREE DINNER:

Roasted Tomato & Wild Mushroom Risotto topped with a choice of: shrimp scampi, marinated tri-tip, seared ahi, grilled salmon, grilled chicken, or a fried duck egg, and served with delta asparagus

SEAFOOD

PLUM CHIPOTLE SALMON* 34

GF - sub basmati rice or red potato mash

MEDITERRANEAN MAHI MAHI 31

GF - as is

IDAHO TROUT ALMONDINE 33

GF - sub basmati rice or red potato mash

SPICY SHRIMP PASTA 30

GF - sub gluten free pasta

SEAFOOD TRUFFLE RISOTTO 45

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* 42

GF - as is

FILET MIGNON* 49

GF - sub basmati rice or red potato mash

ADD

Seared Scallops 21 - GF
Surf (6 scampi style shrimp) 15 - GF
Blue Cheese Cream 6 - GF
Sautéed Mushroom Blend 6 - GF & Vegan
Lavender Hibiscus Compound Butter 4 - GF
Spicy Chipotle Compound Butter 4 - GF
Local Sunny-Side Farm Fresh Egg* 3.50 - GF

DOUBLE CUT PORK CHOP* 35

GF - sub house-made bordelaise

HOUSE SPECIALTIES

BROWN BUTTER SAGE GNOCCHI 31

Vegan - no pecorino or pancetta, sub garlic basil pesto
comes with additional delta asparagus

BRAISED SHORT RIBS 35

GF - sub house-made bordelaise

CHICKEN PICCATA 28

GF - no panko crust

SAUTEED ELK MEDALLIONS* 38

GF - sub basmati rice or red potato mash

*Children's special menu available upon request
Maximum 4 payments per table / split plate charge \$3*