

SPECIALITY MENU

CHEF'S CHOICE VEGAN DINNER:

Mushroom Thermidor:
sauteed mushrooms, spinach, sauteed vegetables,
brandy mustard reduction, roasted potatoes

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

BLACK BEAN & HUMMUS 14

GF - sub gluten free crackers
Vegan - sub gluten free crackers

SAUSAGE TRIO 18

GF - with no grilled bread

SEARED PORK BELLY 17

GF - as is

AHI POKE* 22

GF - sub gluten free crackers, 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

STEAMED MUSSELS 16

GF - cooked in a white wine garlic reduction, no bread

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:

Gluten Free Primavera:
basil pesto, peppers, shallots, garlic, mushrooms, GF pasta
top with a choice of: shrimp scampi, tri-tip, seared ahi,
grilled salmon, grilled chicken

SEAFOOD

PLUM CHIPOTLE SALMON* 34

GF - sub rosemary truffle mash or duck fat potatoes

LE MAHI VELOUTE 31

GF - sub lemon beurre blanc, sub rosemary mash, or duck fat potatoes

IDAHO TROUT ALMONDINE 33

GF - sub rosemary truffle mash or duck fat potatoes

SPICY SHRIMP PASTA 30

GF - sub gluten free pasta, no bread

LAND & SEA* 34

GF - no bread, sub gluten free pasta

STEAK & CHOPS

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

RIBEYE* 48

GF - sub grilled leeks

NEW YORK* 42

GF - as is

FILET MIGNON* 49

GF - sub rosemary truffle mash or duck fat potatoes

ADD

Seared Scallops 21 - GF
Surf (6 Scampi Style Shrimp) 15 - GF
Blue Cheese Cream 6 - GF
Sautéed Mushroom Blend 6 - GF & Vegan
Local Sunny-Side Farm Fresh Egg* 3.50 - GF

DOUBLE CUT PORK CHOP* 35

GF - sub house-made bordelaise

HOUSE SPECIALTIES

CHICKEN MARSALA 31

GF - as is

BRAISED SHORT RIBS 35

GF - sub house-made bordelaise

CHICKEN PICCATA 28

GF - no panko crust

SAUTEED ELK MEDALLIONS* 38

GF - sub rosemary truffle mash or red potato mash

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