

## SPECIALITY MENU

### CHEF'S CHOICE VEGAN DINNER:

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

### STARTERS & SMALL PLATES

#### CAPRESE BRUSCHETTA 16

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

#### CHEESE PLATE 22

GF - sub gluten free crackers

#### BLACK BEAN & HUMMUS 15

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

#### SAUSAGE TRIO 18

GF - with no grilled bread

#### SEARED PORK BELLY 18

GF - as is

#### AHI POKE\* 23

GF - sub gluten free crackers, no sauce, wasabi peas,  
or fried won-tons

#### GLAZED BRUSSELS SPROUTS 17

GF - as is\*  
Vegan- no pancetta

#### PAN SEARED SCALLOPS 28

GF - as is

#### STEAMED MUSSELS 18

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

### SOUP & SALAD

#### SOUP DU JOUR 10

Varies from day to day - ask your server

#### FRENCH ONION SOUP 12

GF - no bread

#### BET CHIP SALAD 12

GF - as is\*  
Vegan - no feta

#### WILD RIVER SALAD 12

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

#### CAESAR SALAD 13

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

#### HOUSE WEDGE SALAD 14

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

### SEAFOOD

#### PLUM CHIPOTLE SALMON\* 36

GF - sub rosemary truffle mash or duck fat potatoes

#### LE MAHI VELOUTE 33

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

#### IDAHO TROUT ALMONDINE 34

GF - sub rosemary truffle mash or duck fat potatoes

#### SPICY SHRIMP PASTA 32

GF - no garlic bread, sub gluten free pasta

#### LAND & SEA\* 37

GF - no garlic 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\* 50

GF - sub grilled leaks

#### NEW YORK\* 44

GF - as is

#### FILET MIGNON\* 52

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\* 38

GF - sub house-made bordelaise

### HOUSE SPECIALTIES

#### CHICKEN MARSALA 32

GF - as is

#### BRAISED SHORT RIBS 37

GF - sub house-made bordelaise

#### CHICKEN PICCATA 29

GF - no panko crust

#### SAUTEED ELK MEDALLIONS\* 40

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*