



SPECIALITY MENU

CHEF’S VEGAN DINNER 39

Beyond Arrabbiata:
linguine, zesty marinara, oven roasted tomato,
roasted red peppers, sauteed spinach,
mushrooms, red chili flakes, beyond medallions

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 26

GF - sub gluten-free crackers

BUTTERNUT SQUASH HUMMUS 16.5

GF - sub gluten-free crackers
Vegan - no cheese

SAUSAGE TRIO 20

GF - with no grilled bread

SEARED PORK BELLY 22

GF - as is

AHI POKE* 26

GF - no wasabi peas or fried won-tons

CRISPY BRUSSELS SPROUTS 18

GF - as is*

PAN SEARED SCALLOPS* 29

GF - as is

STEAMED MUSSELS* 22

GF - no bread

SOUP & SALAD

SOUP DU JOUR 12.5

Varies from day to day - ask your server

FRENCH ONION SOUP 15

GF - no bread or sub gluten-free bun

BEET CHIP SALAD 13

GF - as is*

Vegan - no feta

WILD RIVER SALAD 14

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

SWEET KALE SALAD 14.5

GF - as is*

Vegan - sub champagne vinaigrette

CAESAR SALAD 15

GF - no croutons

Vegan - no parmesan, sub champagne vinaigrette

HOUSE WEDGE SALAD 15

GF - as is

Vegan - no bacon or gorgonzola, sub champagne vinaigrette

*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 GLUTEN-FREE DINNER 34

Chicken or Shrimp Caprese Pesto Pasta:
gluten free penne, fresh mozzarella, cherry tomato,
sauteed shallots, garlic basil pesto, balsamic reduction,
choice of: grilled chicken or sauteed shrimp

SEAFOOD

PLUM CHIPOTLE SALMON* 41

GF - sub red potato garlic mash, creamy polenta, or basmati rice

GLAZED MAHI MAHI 39

GF - sub red potato garlic mash, creamy polenta, or basmati rice

SEARED IDAHO TROUT 38

GF - sub red potato garlic mash, creamy polenta, or basmati rice

SPICY SHRIMP PASTA 36

GF - no garlic bread, sub gluten free pasta

LAND & SEA* 46

GF - no garlic bread, sub gluten free pasta

STEAK & CHOPS

*Our premium, dry aged steaks are hand cut in house,
and served with our special gluten free shallot demi-glace*

RIBEYE* 53

GF - no fried shallots

DRY RUB FLANK* 46

GF - as is

FILET MIGNON* 55

GF - sub red potato mash garlic, creamy polenta, or basmati rice

ADD

Seared Scallops 21 - GF

Surf (6 Scampi Style Shrimp) 15 - GF

Blue Cheese Cream 7 - GF

Sautéed Mushroom Blend 8 - GF & Vegan

Cowboy Butter OR Lavender Butter 5 - GF

Local Sunny-Side Farm Fresh Egg* 4 - GF

HOUSE SPECIALTIES

DOUBLE CUT PORK CHOP* 45

GF - sub gluten free shallot demi-glace, no fried onions

GRILLED LAMB CHOP* 54

GF - as is

BRAISED SHORT RIBS 44

GF - sub gluten free shallot demi-glace

CHICKEN MARSALA 35

GF - no dredge

GRILLED ELK MEDALLIONS* 47

GF - sub red potato garlic mash, creamy polenta, or basmati rice

Children’s special menu available upon request

Maximum 4 payments per table / split plate charge \$3

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