



## SPECIALITY MENU

### CHEF'S VEGAN DINNER 39

Beyond Arrabbiata:  
linguine, zesty marinara, oven roasted tomato,  
roasted red peppers, sautéed 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,  
sautéed shallots, garlic basil pesto, balsamic reduction,  
choice of: grilled chicken or sautéed 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 - as is

#### 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 \$5*

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