



SPECIALITY MENU

CHEF'S VEGAN DINNER 34

Seared Cauliflower Steak
red pepper romesco, cilantro rice,
mirco arugala salad, citrus viniagrette

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

LEMON GARLIC HUMMUS 16.5

GF - sub gluten-free crackers
Vegan - as is

SAUSAGE TRIO 21

GF - with no grilled crostinis

SEARED PORK BELLY 24

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

TRUFFLE DUCK FAT FRIES 22

GF - sub sweet potato fries
Vegan - no parmesan or duck fat, sub sweet potato

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 14

GF - as is*
Vegan - no feta

WILD RIVER SALAD 14

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

SWEET KALE SALAD 15

GF - as is*
Vegan - no feta

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

SEAFOOD

PLUM CHIPOTLE SALMON* 42

GF - as is

SEARED RED SNAPPER 39

GF - as is

PANKO CRUSTED IDAHO TROUT 38

GF - no panko, sub cilantro rice, potato garlic mash

SPICY SHRIMP PASTA 38

GF - no garlic bread, sub gluten free pasta

SEAFOOD CIOPPINO 46

GF - no garlic bread

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 onions

NEW YORK* 48

GF - sub shallot demi, cilantro rice, potato garlic mash

FILET MIGNON* 55

GF - sub cilantro rice, red potato garlic mash

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* 46

GF - as is

GRILLED LAMB CHOP* 54

GF - as is

BISON BURGER 33

GF - sub gluten-free bun or lettuce wrap, no fried onions

BRAISED SHORT RIBS 44

GF - as is

CHICKEN MARSALA 36

GF - no dredge

GRILLED ELK MEDALLIONS* 47

GF - sub cilantro rice, red potato garlic mash

*Children's special menu available upon request
Maximum 4 payments per table / split plate charge \$5*

*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.

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