



TO START

460° Baguette	8
Warmed, Fresh Local Baguette, Scallion Oil, Whipped Salted Butter	
Butternut Squash Soup ^(GF)	11
House-made Crème Fraîche, Toasted Pepitas	
French Onion Soup	12
Caramelized Onions, Brandy, Swiss Cheese, Crostini	
Stuffed Mushrooms	16
Crab, Cream Cheese, Courvoisier stuffing	
Gnudi	18
Housemade Ricotta Pillows, Parmigiano Reggiano, Sage, Balsamic, Hazelnuts, Brown Butter	
Grilled Elk ^(GF) *	20
Wakame, Wasabi Vinaigrette	

GRILLED

- All entrées come with a local mixed green salads to start

Beef Tenderloin ^{(GF)*}	50
Au Bleu Sauce (Crab, Artichoke, Blue Cheese), Mashed Potatoes, Seasonal Vegetable -Sub Truffle Butter \$6	
Bison Short Rib	52
Creamy Polenta Di Grano Saraceno, Pickled Onion, Apple, Rosemary Crumble	
Elk Tenderloin *	46
Wild Mushroom Port Sauce, Mashed Potatoes, Seasonal Vegetable	
Heluka Pork ^{(GF)*}	47
13oz. Bone-In Durac Pork Chop, Mashed Potatoes, Apple Mostarda, Cherries Point Reyes Blue Cheese, Pea Shoots	
King Salmon ^{(GF)*}	42
Herbed Spaghetti Squash, Lemon Tarragon Beurre Blanc, Pine Nuts	

SEARED AND ROASTED

- All entrées come with a local mixed green salads to start

New Zealand Rack of Lamb *	62
Breaded, Peppercorn Rosemary Sauce, Mint Jalapeño Jam, Wild Rice, Seasonal Vegetable	
Roasted Pheasant ^{(GF)*}	37
Local Brussels Sprouts, Carrots, Red Onions, Mushroom Pheasant Au Jus	
Whole Local Trout ^{(GF)*}	38
Lemon Parsley Butter, Wild Rice, Seasonal Vegetable	
Red Snapper ^{(GF)*}	44
Charred Spring Onions, Huckleberry Gold Potatoes, Tomatoes, Fumet Butter Sauce Red Pepper Jam	
Seafood Scampi *	42
Linguine, Lobster, Shrimp, Herbs, Garlic, Tomatoes, White Wine	
Gnocchi	32
Potato Dumplings, Local Tomatoes, Pomodoro, Shallot, Garlic, Basil, Parmigiano Reggiano	
Huckleberry Scallops ^{(GF)*}	48
Balsamic Gastrique, Huckleberries, Wild Rice, Seasonal Vegetable	

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
While we do offer gluten free options our kitchen is not a gluten free environment and cross-contamination may occur.
If you have food allergies, please make them known to management.