



Starters

Drunken Clams ~ 15 🍷

Hard Shell Clams, White Wine, Tomatoes, Basil, Garlic and Crostini

Vegetable Potstickers ~ 14

Asian coleslaw with a Peanut Dipping Sauce

Tuna Poke ~ 14 🍷

*Soy-Ginger Tuna with Avocado, Seaweed Salad,
Togarashi Crispy Wontons, Soy Reduction and Wasabi Aioli*

Wild Game Sausage Platter ~ 17 🍷

*Venison, Wild Boar and Buffalo Sausages with
Peppers, Onions and Turmeric Mustard*

Beef and Brie ~ 14 🍷

*Seared Beef Tips, Mushrooms, Baked Brie and Herb Butter
over Sherry Dijon Mixed Greens and Toasted Almonds*

Calamari Fritti ~ 15

Tossed with Herbs and Pepperoncini's with Cocktail Sauce

Soups & Salads

Salads are Served with Choice of House Made Dressings

Add Chicken to any Salad +5 Add Salmon to any Salad +7

Bison Chili 🍷 *Tomato Basil Bisque* 🍷 *Chicken Noodle*

Cup ~ 6 Bowl ~ 8

Side Caesar Salad ~ 6 🍷

*Chopped Romaine, Croutons, Parmesan Cheese,
Fried Capers and Caesar Dressing*

Side House Salad ~ 6 🍷

*Seasonal Greens with Pepitas, Carrot, Red Onion,
Cucumber and Diced Tomato*

Arugula Salad ~ 8 🍷

*Arugula, Citrus White Wine Vinaigrette, Ricotta cheese,
Cranberries, Orange Wedges, Onions and Carrots*

Off the Grill

*Choice of Fingerling Potatoes, Roasted Garlic Mashed Potatoes,
French Fries or Rice Pilaf with Red Wine Demi Glace Sauce and
Chef's Selection of Vegetables.*

12oz NY Steak ~ 32  16oz Bone-in Cowboy Ribeye* ~ 38 
8oz Top Sirloin* ~ 26  6oz Filet* ~ 34 *

Specialty Entrees

Lamb Osso Bucco ~ 32 

*Braised Lamb Shank, Natural Jus, Goat Cheese Risotto and
Chef's Seasonal Vegetable*

Wild Game Bolognese ~ 22 

Bolognese made with Elk and Bison; Served over Penne Pasta

Grilled Pork Loin ~ 24 *

*Topped with Red Onion Marmalade and Gorgonzola Cheese,
Mushroom Peppercorn Demi and Chef's Seasonal Vegetable*

Blackened Salmon ~ 26 *

*Pan Seared and served with Pineapple Salsa,
Rice Pilaf and Chef's Seasonal Vegetables*

Slow Roasted Half Chicken ~ 22 

*Oven Roasted Half Chicken and Sweet Potato Pancetta Hash;
Served with Herb Jus and Chef's Seasonal Vegetables*

Vegetable Curry ~ 19 

Mixed Vegetables & Sweet Potatoes in a Green Curry Coconut Sauce;

Served with Naan Bread and White Rice

Add Grilled Chicken +5

Add Salmon +7

 *Gluten-Free Option Available*

**Consuming raw or undercooked meat, seafood and eggs may
increase your risk of food borne illness.*