

APPETIZERS

Rocky Mountain Game Platter , serves two Smoked Air Dried Buffalo, Venison Ham, Pepper Duck Breast, Game Pate, Elk Salami, Mustard Melons & Cranberry Relish	26
Mâche & Baby Gem Lettuce, Roasted Peppered Pear, Goat Cheese, Sherry Vinaigrette	15
Venison, Sweet Potato & Wild Mushroom Goulash	12
Daily Made Soup	10
Caesar Salad, White Anchovy Crouton, Padano, Grilled Pancetta	14
Warm Duck Confit, Belgium Endive & Lentil Salad, Apricot Chutney	16
Steamed Mussels, Roasted Tomato, Fennel, Saffron Crab Broth, Garlic Crostini	17
Seared Scallops, Leek Risotto, Red Curry Sauce, Mango Relish	17
Roasted Quail, Seared Foie Gras, Squash Hash, Balsamic Reduction	18

SPECIALTIES

Seared Ahi Tuna, Ginger Orange Vinaigrette, Lentil Duck Confit Ragout	32
Roasted Salmon, Black Rice Risotto, Crisp Leek, Tomato Mussel Broth	30
Butternut Squash Ravioli, Fennel, Arugula, Hazelnut Butter, Manchego	25
Free Range Chicken Breast, Black Pepper Spaetzle, Crisp Sage, Mushroom Pearl Onion Cream	29
Duck Breast, Double Smoked Bacon Barley Risotto, Cherry Relish	30
Grilled Beef Ribeye Steak, Sweet Potato Frites, Peppercorn Jus	38
Grilled Ranch Elk Striploin, Elk Shank Ravioli, Morel Mushroom Glaze	39
Roast Lamb Rack, Pumpkinseed Pesto Crust, Asiago Potato Mash Grainy Mustard Jus	37
Braised Buffalo Short Rib, Crushed Red Potato Spinach & Corn, Roasted Shallot Thyme Glaze	35
Grilled Heritage Pork Chop, Confit Belly, Sweet Potato Mash, Caramelized Apple & Onion, Maple Balsamic Glaze	33