

## SPECIALITY MENU

### CHEF'S VEGAN DINNER 36

Beyond Lasagna:  
vegan mozzarella, zesty marinara, grilled squash,  
semolina pasta, portabella mushrooms, spinach

### STARTERS & SMALL PLATES

#### CAPRESE BRUSCHETTA 16

GF - with no bread or sub gluten free crackers  
Vegan - no cheese

#### CHEESE PLATE 22

GF - sub gluten free crackers

#### GARLIC CITRUS HUMMUS 15

GF - sub gluten free crackers  
Vegan - sub gluten free crackers

#### SAUSAGE TRIO 18

GF - with no grilled bread

#### SEARED PORK BELLY 18

GF - as is

#### AHI POKE\* 23

GF - sub gluten free crackers, no sauce, wasabi peas,  
or fried won-tons

#### GLAZED BRUSSELS SPROUTS 17

GF - as is\*  
Vegan - no pancetta

#### PAN SEARED SCALLOPS 28

GF - as is

#### STEAMED MUSSELS 18

GF - cooked in a white wine, no chorizo or bread

### SOUP & SALAD

#### SOUP DU JOUR 10

Varies from day to day - ask your server

#### FRENCH ONION SOUP 12

GF - no bread

#### BEET CHIP SALAD 12

GF - as is\*  
Vegan - no feta

#### WILD RIVER SALAD 12

GF - sub champagne vinaigrette  
Vegan - no gorgonzola

#### CAESAR SALAD 13

GF - no croutons  
Vegan - no cheese, sub champagne vinaigrette

#### HOUSE WEDGE SALAD 14

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

#### WATERMELON SALAD 14

GF - as is  
Vegan - no cheese

\* 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 30

Gluten Free Ziti:  
sauteed bell peppers and mushrooms, fresh mozzarella,  
garlic, gluten free penne, zesty marinara, diced tomato,  
topped with beef meatballs

### SEAFOOD

#### PLUM CHIPOTLE SALMON\* 36

GF - sub garlic red potato mash, creamy polenta, or basmati rice

#### LE MAHI VELOUTE 33

GF - sub lemon beurre blanc  
- sub garlic red potato mash, creamy polenta, or basmati rice

#### IDAHO TROUT ALMONDINE 34

GF - sub garlic red potato mash, creamy polenta, or basmati rice

#### SPICY SHRIMP PASTA 32

GF - no garlic bread, sub gluten free pasta

#### LAND & SEA\* 37

GF - no garlic bread, sub gluten free pasta

### STEAK & CHOPS

*Our premium, dry aged steaks are hand cut in house,  
and served with our house-made bordelaise*

#### RIBEYE\* 50

GF - no leeks

#### NEW YORK\* 44

GF - as is

#### FILET MIGNON\* 52

GF - sub garlic red potato mash, creamy polenta, or basmati rice

#### ADD

Seared Scallops 21 - GF  
Surf (6 Scampi Style Shrimp) 15 - GF  
Blue Cheese Cream 6 - GF  
Sautéed Mushroom Blend 6 - GF & Vegan  
Local Sunny-Side Farm Fresh Egg\* 4 - GF

#### DOUBLE CUT PORK CHOP\* 38

GF - sub house-made bordelaise

### HOUSE SPECIALTIES

#### CHICKEN MARSALA 32

GF - as is

#### BRAISED SHORT RIBS 37

GF - sub house-made bordelaise

#### CHICKEN PICCATA 29

GF - no panko crust

#### GRILLED ELK MEDALLIONS\* 40

GF - sub garlic red potato mash, creamy polenta, or basmati rice

*Children's special menu available upon request*

*Maximum 4 payments per table / split plate charge \$3*

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