

SPECIALITY MENU

CHEF'S VEGAN DINNER 38

Beyond Arrabbiata:
linguine, zesty marinara, oven roasted tomato,
roasted red peppers, sauteed spinach,
mushrooms, red chili flakes, beyond medallions

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 24

GF - sub gluten-free crackers

BUTTERNUT SQUASH HUMMUS 15

GF - sub gluten-free crackers
Vegan - no goat cheese

SAUSAGE TRIO 19

GF - with no grilled bread

SEARED PORK BELLY 20

GF - as is

AHI POKE* 24

GF - no sauce, wasabi peas, or fried won-tons

CRISPY BRUSSELS SPROUTS 17

GF - as is*

PAN SEARED SCALLOPS 28

GF - as is

STEAMED MUSSELS 19

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

SOUP & SALAD

SOUP DU JOUR 11

Varies from day to day - ask your server

FRENCH ONION SOUP 13

GF - no bread or sub gluten-free bun

BEET CHIP SALAD 13

GF - as is*
Vegan - no feta

WILD RIVER SALAD 13

GF - sub champagne or fig vinaigrette
Vegan - no gorgonzola

HARVEST SALAD 13

GF - as is
Vegan - no goat cheese or crispy prosciutto

CAESAR SALAD 14

GF - no croutons
Vegan - no parmesan, sub champagne or fig vinaigrette

HOUSE WEDGE SALAD 15

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

*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 32

Chicken or Shrimp Caprese Pesto Pasta:
gluten free penne, fresh mozzarella, cherry tomato,
sauteed shallots, garlic basil pesto, balsamic reduction,
choice of: grilled chicken or sauteed shrimp

SEAFOOD

PLUM CHIPOTLE SALMON* 37

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

GLAZED MAHI MAHI 35

GF - no slaw, sub garlic potato mash, creamy polenta, or basmati rice

IDAHO TROUT ALMONDINE 36

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

SPICY SHRIMP PASTA 34

GF - no garlic bread, sub gluten free pasta

LAND & SEA* 41

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* 46

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 7 - GF
Sautéed Mushroom Blend 8 - GF & Vegan
Local Sunny-Side Farm Fresh Egg* 4 - GF

HOUSE SPECIALTIES

RACK OF LAMB 54

GF - as is

BRAISED SHORT RIBS 39

GF - sub house-made bordelaise

CHICKEN PICCATA 32

GF - no panko crust

GRILLED ELK MEDALLIONS* 43

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

PAN SEARED DUCK BREAST* 37

GF - as is

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.*