

Soup and Salad

Egg Drop Soup \$12

crab, corn and spring onion *

House Salad \$12

market greens, onion, tomato, cucumber, feta cheese, sunflower seeds and white balsamic vinaigrette *

Caesar Salad \$8

tender hearts of romaine, garlic croutons, parmesan reggiano, lemon and anchovy dressing

Bacon and Blue Wedge \$10

glacier blue cheese, pepper bacon, chives, heirloom cherry tomato, and gorgonzola dressing *

Grilled Romaine Au Gratin \$12

reggiano parmesan, capers, lemon and anchovy dressing *

Roasted Beets \$12

chevre mousse, toasted pistachios, orange segments and huckleberry-sherry vinaigrette *

Smoked Trout Cobb \$14

egg, blue cheese, bacon, tomato, avocado, romaine lettuce and red wine vinaigrette *

Appetizers

Tempura Vegetables \$12

chili tahini and ginger-soy dipping sauce

Grilled Peach Burrata \$16

candied pecan, honey com and barrel aged balsamic *

Lobster Ceviche \$24

heirloom tomato, red onion, serrano chili, cabbage, cucumber, salsa verde crudo and organic corn chips *

Hamachi Sashimi \$16

gochujang aioli, serrano chili and ponzu *

Crab Cakes \$22

market greens, old bay dijonnaise and butter cracker crumb

Tenderloin Tips \$20

blackened wagyu beef, soft pretzel crouton, cherry tomatoes and a bourbon-cheddar fondue

* indicated items that are featured gluten free

~ the FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness, these items are indicated by ^ ~

Entrees

Shrimp Pad Thai \$28

peanuts, bean sprouts, spring onion,
tofu, cilantro and lime *

Rainbow Trout \$32

pretzel crusted, grilled asparagus
and stone ground mustard beurre blanc

Seafood Curry \$38

blue crab, shrimp and fish of the day
stewed in a coconut curry broth, jasmine rice and wonton

Steamed Butterfish \$32

bamboo steamed black cod, miso butterscotch,
soybean salad and sticky rice *

Roasted Hen \$26

taleggio-cream spinach
and black garlic-chicken jus *

Dry Aged Pork Chop \$40

salsa verde cruda
and sweet corn succotash ^*

Bison Hanger Steak \$42

glacier blue cheese mashed potatoes
and walnut-chimichurri ^*

Rocky Mountain Elk \$52

forest mushrooms, tarragon yogurt,
merlot reduction and confit baby potatoes ^*

Ala Carte

includes your choice of two sides

Fish of the Day \$34

lemon beurre blanc ^*

King Salmon \$34

citrus butter sauce ^*

8oz Filet Mignon \$44

bourbon-peppercorn demi ^*

12oz New York Striploin \$48

mâitre d' butter ^*

18oz Wagyu Ribeye \$62

bone marrow-herb butter ^*

24oz Porterhouse \$100

trio of butters, mâitre d' butter,
marrow butter and miso foie gras butter ^*

Additional Sides

\$8 each

House Salad

Mashed Potatoes

Macaroni and Cheese

French Fries

Sautéed Spinach

Brussel Sprouts

Caesar Salad

Sticky Rice

Forest Mushrooms

Grilled Asparagus

Steamed Broccoli

Roasted Vegetables

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