

FOR THE TABLE

Land | 75

Buffalo Bites | Truffle Sage Aioli
Pork Potstickers | Soy-Ginger Glaze
Duck Confit | Tostada | Pineapple Salsa

Sea | 85

King Crab Legs | Cocktail Sauce
Buttered Poached Shrimp | Black Garlic Aioli
Smoked Salmon Pancake | Dill Crème Fraiche

Meat & Cheese | 65

Chef's Selection of Cheeses and Meats
Homemade Jam

SMALL PLATES

Pierogies | 19

Gruyere | Crème Fraiche | French Onion

Goat Cheese | 16

Wontons | Chives | Homemade Jam

Thai Curry Cauliflower | 18

Coconut Curry | Cilantro
Thai Dusted Peanuts

Oysters on Half Shell | 30

Mignonette | Grilled Lemon

Ahi Tuna Tartare | 23

Herbed Baguette | Heirloom Tomatoes | Basil
Pine Nuts | 12 Year Aged Balsamic

Bacon Wrapped Shrimp | 22

Mexican Shrimp | Cream Cheese
Jalapenos

Sous Vide Maine Lobster Tail | 27

Basmati Rice | Local Cajun Sausage
Lobster Hollandaise

Nashville Quail | 22

Homemade Pickles | Blue Cheese
Brussel Slaw

Buffalo Tartare | 18

Focaccia | Egg Yolk | Capers | Dijonnaise

ENTREES



Crispy Tofu | 42

Coconut Rice | Broccoli | Ginger Sweet Chili Glaze

Wild Salmon | 53

Pine Nut Tuille | Ratatouille | Crispy Eggplant | House Made Ricotta | Creamy Pesto

Alaskan Halibut | 55

Macadamia Nut Crust | Herb Whipped Potatoes | Mango | Broccoli | Lemon Emulsion

Mountain Trout | 49

Pistachio Crust | Forbidden Rice | Pistachio Tuille | Carrots | Pomegranate-Fennel Salsa

Blackened Ahi Tuna | 55

Poblano Risotto | Avocado Mousse | Plantains | Blood Orange Hollandaise

7oz Center Cut Filet | 60

Scalloped Potato | Bacon Wrapped Asparagus | Crispy Onion | Demi-Glace

10oz Bone In Filet | 65

Togarashi Rosti Potatoes | Soy Ginger Glazed Brussels Sprouts | Miso Mustard

20oz Cowboy Ribeye | 80

Promontory Cheddar Grits | Mushrooms | Creamy Horseradish

8oz Buffalo Strip Steak | 65

Cheese Fritters | Sautéed Spinach | Aged Gouda | Au Poivre Sauce

Trio Of Wild Game | 75

American Buffalo | Venison | Elk | Truffle Twice Baked Potato | Asparagus
Port Reduction | Truffle Madeira | Huckleberry

Parties of 6 and larger may be subject to a 23% gratuity