



## Appetizer

**Signature French Onion Soup Gratinee** \$11

**House-made Soup du Jour** \$10

### Charcuterie Board

*Chef's Choice of Three Gourmet Cheeses, Bread, Specialty Meat  
Whole Grain Mustard, Fruit Jam, Cornichons* \$29

### Sonoran Crab Cake with Cactus Caviar

*Drizzled w Mildly-Spiced Remoulade* \$21

### Southwestern Shrimp Cocktail **GF**

*Seasoned Shrimp w Southwestern Cocktail Sauce* \$16

### Crispy Fried Pork Belly

*Cherry Chipotle BBQ Sauce* \$16

### Beet Root Tartare **VG**

*Classic Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini* \$12

### Warm Olives **VG**

*Marcona Almonds* \$12

## Salad

*Add Honey Smoked Salmon or Shrimp for \$9 & Marinated Grilled Chicken Breast or Fried Tofu for \$5*

### Elote Caesar

*Romaine hearts, Spiced Dressing, Corn  
Blue Cornbread Croutons, Cotija Cheese, Spices* \$13

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

**GF Gluten Free   V Vegetarian   VG Vegan**

*Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.*





## Chef's Recommendation

*Served with Daily Chef's Vegetables*

### **Half Duck with Blueberry Demi** *GF*

*Wild Rice & Carrot Puree \$68*

### **\*Charbroiled Petite Filet Mignon** *GF*

*Two 4 oz. Tenderloin Filets, Red Pepper Demi*

*Poblano Cheddar Mashed Potatoes \$60*

## Garden Entrée

### **Forage Plate** *GF, VG*

*Roasted Sunchokes, Charred Green Onions*

*Roasted Mushrooms, Arugula, Micro Greens*

*Amaranth, Prickly Pear Dressing \$20*

### **Cobb Salad** *GF*

*Avocado, Tomato, Boiled Eggs, Bacon, Iceberg Lettuce*

*Gorgonzola, Peppercorn Ranch \$20*

### **Mediterranean Entrée Salad** *GF, V*

*Chopped Romaine, Spinach, Cucumber, Kalamata Olives*

*Roasted Red Pepper, Chickpeas, Red Onion, Tomato*

*Feta Cheese, Lemon Vinaigrette \$18*

### **Summer Salad** *V, GF*

*Heirloom Tomatoes, Watermelon Radish, Arugula, Beet*

*Goat Cheese, Pumpkin Seeds, Red Onion, Lemon Herb Vinaigrette \$17*

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### **\*Peppercorn Crusted Strip Steak** *GF*

*10 oz. Brandt Beef Pan Seared NY Steak*

*Roasted Fingerling Potatoes, John Shaw Smoked Whiskey Sauce \$51*

### **Elk Milanaise**

*Pan Fried Breaded Elk Cutlet ,Blackberry Demi ,Fingerling Potatoes \$43*

### **\*Seared Steelhead Trout**

*Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar \$40*

### **\* Sonoran Shrimp w Chipotle Cream**

*Sauteed Shrimp w Cilantro Lime Rice & Cactus Caviar \$34*

### **Chicken Paillard** *GF*

*Poblano Peach Chutney, Arugula, Ancient Grains \$32*

### **Elk Bolognese**

*Tomato Ragout, Ground Elk, Fresh Mozzarella*

*Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread \$29*

### **Royale Pesto Pasta** *V*

*Seared Trumpet Royale Mushrooms, Bucatini pasta*

*Roasted Tomato, Parmesan, Pine Nuts, Toasted Garlic Bread \$26*

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