



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

Warm Olives VG

Marcona Almonds, Crostini 14

Beet Root Tartare VG

Classic Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini 12

**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.



OUR SOFTER FOOTPRINT



Chef's Recommendation

Served with Daily Vegetables

***Charbroiled Petite Filet Mignon** **GF**

Two 4oz Grilled "Brandt" Beef Filets
Poblano Cheddar Mashed Potatoes, Red Pepper Demi 60
(or Substitute 1/2 Lobster Tail for Surf & Turf)

Confit Duck Leg with Blueberry Demi

Cranberry Wild Rice & Carrot Puree 40

Salads

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

Fennel & Radicchio Salad **V, GF**

Arugula, Golden Beets, Goat Cheese
Candied Pistachio, Champaign Vinaigrette 17

Elote Caesar

Romaine Hearts, Spiced Dressing, Corn
Blue Cornbread Croutons, Cotija Cheese 14

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

House Salad **V**

Spring Mix, Cucumber, Tomato, Red Onion

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Main Course

Served with Daily Vegetables

***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 48

***Seared Steelhead Trout**

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar 40

Sonoran Shrimp w Chipotle Cream

Sauteed Shrimp w Cilantro Lime Rice, Charred Corn & 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 35

Cheese Tortellini Pasta

Butternut Squash-Truffle Cream Sauce, Walnuts

Kale, Prosciutto Ham, Cranberries, Shaved Parmesan 28

Forage Bowl **GF, VG**

Roasted Sunchokes, Charred Green Onions, Roasted Mushrooms

Arugula, Micro Greens, Amaranth, Prickly Pear Dressing, Root Vegetable Chips 22

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