



Appetizer

Signature French Onion Soup Gratinée 12

House-made Soup du Jour 11

Charcuterie Board

*Chef's Choice of Three Gourmet Cheeses, Bread, Specialty Meat
Whole Grain Mustard, Fruit Jam, Cornichons* 31

Sonoran Crab Cake with Cactus Caviar

Drizzled w Mildly-Spiced Remoulade 22

Southwestern Shrimp Cocktail **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce 18

Crispy Fried Pork Belly

Cherry Chipotle BBQ Sauce 17

Warm Olives **VG**

Marcona Almonds, Crostini 15

Beet Root Tartare **VG**

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

***Charbroiled Petite Filet Mignon GF**

Two 4oz Grilled "Brandt" Beef Filets
Poblano Cheddar Mashed Potatoes, Red Pepper Demi 68

***Peppercorn Crusted Strip Steak GF**

10 oz. "Brandt" Beef Pan Seared NY Steak
Roasted Marble Potatoes, John Shaw Smoked Whiskey Sauce 57

Confit Duck Leg with Blueberry Demi

Cranberry Wild Rice & Carrot Purée 42

Salads

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

Caprese Salad V, GF

Heirloom Tomato, Basil
Mozzarella, Balsamic Vinaigrette 18

Elote Caesar

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

Cobb Salad GF

Avocado, Tomato, Boiled Eggs, Bacon, Iceberg Lettuce
Gorgonzola, Peppercorn Ranch 21

Mediterranean Entrée Salad GF, V

Chopped Romaine, Spinach, Cucumber, Kalamata Olives
Roasted Red Pepper, Chickpeas, Red Onion, Tomato
Feta Cheese, Lemon Vinaigrette 19

House Salad V

Spring Mix, Cucumber, Tomato, Red Onion
Blue Corn Crumbles, Prickly Pear Dressing 11

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OUR SOFTER FOOTPRINT





Main Course

Served with Daily Vegetables

Elk Milanaise

*Pan Fried Breaded Elk Cutlet, Blackberry Demi
Roasted Marble Potatoes 50*

***Seared Steelhead Trout**

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar 42

Sonoran Shrimp w Chipotle Cream GF

Sauteed Shrimp w Cilantro Lime Rice, Charred Corn & Cactus Caviar 36

Chicken Paillard GF

Poblano Peach Chutney, Arugula, Lemon Vinaigrette, Ancient Grains 33

Elk Bolognaise

*Tomato Ragout, Ground Elk, Fresh Mozzarella
Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread 35*

Pasta Alfredo V

*House-made Alfredo, Peas, Roasted Tomato
Basil Pesto, Shaved Parmesan, Pinenuts 27*

Forage Bowl GF, VG

*Roasted Sunchokes, Charred Green Onions
Roasted Mushrooms, Arugula, Micro Greens, Ancient Grains
Prickly Pear Dressing, Root Vegetable Chips 22*

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