

## **Appetizer**

**Signature French Onion Soup Gratinee** 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* 19

**Crispy Fried Pork Belly**

*Cherry Chipotle BBQ Sauce* 18

**Elote Caesar**

*Romaine hearts, Spiced Dressing, Corn  
Blue Cornbread Croutons, Cotija Cheese, Spices* 14

**Beet Root Tartare** *VG*

*Classic Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini* 13

**Warm Olives** *VG*

*Marcona Almonds* 15

## **Garden Entrée**

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

**Forage Bowl** *GF, VG*

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

**Cobb Salad** *GF*

*Avocado, Tomato, Boiled Eggs, Bacon, Iceberg Lettuce, Gorgonzola, Peppercorn Ranch* 22

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

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

**Caprese Salad** *V, GF*

*Heirloom Tomato, Basil, Mozzarella, Balsamic Vinaigrette* 19

**House Salad** *V, GF*

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

*\* 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*

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

*Two 4 oz. Tenderloin Filets, Red Pepper Demi  
Poblano Cheddar Mashed Potatoes 68*

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

*10 oz. "Brandt" Beef Pan Seared NY Steak  
Roasted Fingerling Potatoes, John Shaw Smoked Whiskey Sauce 53*

### **Confit Duck Leg with Blueberry Demi**

*Cranberry Wild Rice & Carrot Puree 42*

### **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**

*Sauteed Shrimp w Cilantro Lime Rice & Cactus Caviar 36*

### **Elk Bolognaise**

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

### **Chicken Paillard GF**

*Poblano Peach Chutney, Arugula, Ancient Grains 33*

### **Pasta Alfredo V**

*House-made Alfredo, Peas, Roasted Tomato  
Shaved Parmesan, Pine Nuts, Toasted Garlic Bread 27*

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