



GRAINS

HOUSE BREADS ^V
daily bread, crackers, butter

SOUP + SALAD

WATERMELON SALAD ^{GF, V}
arugula, feta, fennel, mint, pistachio, cilantro vinaigrette

WEDGE SALAD ^{GF}
lettuce, tomatoes, smoked blue cheese, bacon, onions, roasted garlic ranch

CAESAR ^{* GFO}
romaine, herbed focaccia croutons, caesar dressing, parmesan

SOUP DU JOUR
ask your server for details

SMALL PLATES

OYSTERS ON THE HALF SHELL ^{* GF}
half dozen, huckleberry-champagne mignonette, lemon

PEI MUSSELS ^{*}
PEI mussels, local pilsner, garlic, herbs, fries, aioli

BURRATA CAPRESE
burrata, heirloom tomatoes, peaches, basil, balsamic, olive oil, crackers
add prosciutto

CHERRY TREE SMOKED SALMON ^{*}
smoked salmon rilette, roe, dill, capers, crème fraiche, crackers

ASIAN SPARE RIBS
pork spare ribs, soy-chili sauce, peanuts, green onion

BONE MARROW
onion jam, toasted baguette

BUTCHER'S CUTS ^{GF}

served with bordelaise sauce, seasonal vegetable, and guest's choice of starch

BEEF TENDERLOIN ^{*}, 8 oz
Montana beef

RIBEYE ^{*}, 16 oz
all natural, corn finished, black angus 30 day aged

NEW YORK STRIP ^{*}, 12 oz
Montana beef

BISON TENDERLOIN ^{*}, 8 oz
pan seared, American bison

BUTCHER'S CUT ^{*}
ask your server for details

ENHANCEMENTS

Horseradish Cream Sauce ^{GF, V}
Foie Gras Butter ^{GF}
Cave-Aged Bleu Cheese ^{GF, V}
Roasted Wild Mushrooms ^{GF, V}
Scallops ^{GF}
King Crab Legs ^{GF}
Lobster Tail ^{GF}

ENTREES

CHICKEN CONFIT RISOTTO
chicken confit, arborio rice, peas, basil, tomatoes, grana padano, tender greens

ORAKING SALMON ^{GF}
mushroom, asparagus, kale, potatoes, herb nage

BEEF BOLOGNESE
braised beef, pomodoro sauce, burrata, parmesan, bucatini

GRILLED PORK CHOP ^{*}
pork chop, fried egg, broccolini, romesco sauce, walnuts

SCALLOPS ^{*}
scallops, braised yukon potatoes, spinach, truffle, au poivre sauce

SIDES

RISOTTO ^{GF, V}
arborio rice, white wine, butter, fine herbs, grana padano

WHIPPED POTATOES ^{GF, V}
creamy potatoes, butter, sea salt

FINGERLINGS ^V
crispy fingerling potatoes, roasted garlic, herbs, parmesan

SEASONAL VEGETABLE ^{GF, V}
ask your server for today's selection



*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such

but especially to the elderly, young children under the age of 4, pregnant women and other animal foods reduces the risk of illness. Tickets are subject to a 20% gratuity.