



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

GRAINS

HOUSE BREADS^V

daily bread, crackers, butter // 7

SOUP + SALAD

SOUP DU JOUR

ask your server for details // 12

WEDGE SALAD^{GF}

lettuce, tomatoes, smoked blue cheese, bacon, onions, roasted garlic ranch // 14

CAESAR*^{GFO}

romaine, herbed focaccia croutons, caesar dressing, parmesan // 12

TUNA POKE SALAD

marinated tuna, compressed mango, pickled daikon, avocado, scallions, toasted sesame seeds, fresh greens, smoked grapefruit vinaigrette // 17

SMALL PLATES

CHEESE BOARD

three artisan cheeses, preserves, crackers // 18

add prosciutto +4

COBB BRUSSEL SPROUTS^{GF}

crispy brussel sprouts, bacon, avocado, smoked bleu cheese, tomato dust, ranch powder, balsamic reduction, green onions // 14

NEW ZEALAND GREEN MUSSELS

melted heirloom tomatoes, calabrese salami, white wine garlic sauce, sourdough toast, blackened butter // 23

STEAK TARTARE*

fresh diced beef, capers, herbs, horseradish, egg yolk, charred bread // 19

BONE MARROW

pink peppercorn, compound butter, pickled beech mushrooms, roasted elephant garlic, sourdough toast points // 28

BUTCHER'S CUTS^{GF}

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

BEEF TENDERLOIN*, 8 oz

montana beef // 50

NEW YORK STRIP*, 12 oz

reminisce angus ranch • dillon, mt // 57

BISON TENDERLOIN*, 8 oz

pan seared, hidden bison ranch • new rockford, nd // 60

RIBEYE*, 16 oz

black angus 30 day aged // 63

GRILLED PORK CHOP*

bone-in pork chop // 35

BUTCHER'S CUT*

ask your server for details // market price

ENTREES

BLACK PEPPER-PESTO PASTA

fettuccini pasta, vegan pesto sauce, cracked black pepper, sun dried tomatoes, fried basil // 32

add scallops +19, add lobster +mp,
add chicken +10, add steak +20

SCALLOPS*^{GF}

pan seared scallops, prosciutto, english peas, pearl onions, pea-mint puree, agrumati powder // 41

HALIBUT

tomato-lime butter, leek and snap pea risotto, asparagus // 41

SPRING COQ AU VIN

rosé braised airline chicken, leeks, garlic, artichoke hearts, snap peas, heirloom tomatoes, marble potatoes, pan jus // 35

SHORT RIB*^{GF}

bone-in beef short rib, marble potatoes, mushrooms, pearl onions, asparagus, pan jus, fresh herbs // 45

SIDES

WHIPPED POTATOES^{GF, V}

creamy potatoes, butter, sea salt // 9

ROASTED HERB FINGERLINGS^{GF, V}

crispy fingerlings, herbs // 9

SEASONAL VEGETABLE^{GF, V}

ask your server for today's selection // 9

ENHANCEMENTS

Horseradish Cream Sauce^{GF, V} // 2

Cave-Aged Bleu Cheese^{GF, V} // 5

Au Poivre Sauce // 5

Roasted Wild Mushrooms^{GF, V} // 6

Scallops^{GF} // 19

Lobster Tail^{GF} // mp

EXECUTIVE CHEF Sarah Seltvedt

SOUS CHEF Michael Partridge

