

APPETIZERS

Rocky Mountain Game Platter , serves two Smoked Air Dried Buffalo, Venison Ham, Pepper Duck Breast, Game Pate, Elk Salami, Mustard Melons & Cranberry Relish	26
Baby Artisanal Lettuce, Orchard Fruit, Blue Cheese, Hazelnut, Aged Balsamic Vinaigrette	15
Roasted Tomato, Salmon & Clam Chowder, Citrus Crème Fraiche	12
Daily Made Soup	10
Caesar Salad, White Anchovy Crostini, Shaved Padano, Grilled Pancetta	14
Warm Duck Confit, Double Smoked Bacon, Lentil Ragout, Maple Glaze	16
Seared Scallops, Citrus Sweet Pea Risotto, Mache Salad, Beet Oil	17
Heirloom Tomatoes, House cured Salmon, Herb Goat Cheese, Lovash	16
Tagliatelle Pasta, Sautéed Venison Strips, Wild Mushrooms, Rosehip Red Currant Glaze	17

SPECIALTIES

Pumpkin Seed Pesto Crusted Halibut, Lobster Cream, Root Vegetable Hash	31
Seared Salmon, Pea Shoot Black Rice Risotto, Roasted Tomato, Spot Prawn Broth	30
Butternut Squash Ravioli, Summer Squash, Hazelnut Butter, Manchego	26
Herb Roasted Free Range Chicken Breast, Mushroom Pearl Onion Jus, Double Smoked Bacon Barley Risotto,	29
Ranch Buffalo Tenderloin, Yukon Gold Potato & Mushroom Roesti, Peppercorn Jus	40
Grilled Ranch Elk Ribeye, Herb Roasted Potatoes, Blueberry Glaze	38
Roast Lamb Rack, Dijon Crust, Sweet Potato Mash, Rosemary Reduction	36
Angus Beef Flat Iron Steak, Crushed Red Potato, Spinach & Corn, Red Wine Thyme Glaze	34
Caribou Medallions, Potato Asiago Gratin, Raspberry Black Pepper Sauce	40
Pork Tenderloin, Apricot, Figs, Roasted Shallots, Slow Braise Pork Belly & Lentil Ragout, Calvados Glaze	33