

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 Heirloom Lettuce, Port Poached Pear, Blue cheese, Shallot Balsamic Vinaigrette	15
Venison & Wild Mushroom Goulash Soup	12
Daily Made Soup	10
Caesar Salad, White Anchovy Crouton, Shaved Padano, Grilled Pancetta	14
Warm Duck Confit, Smoked Bacon Lentil Ragout, Maple Balsamic	16
Fresh Steamed Mussels, Roasted Tomatoes, Basil, White Wine Sweet Potato Frites, Mustard Aioli	17
Baby Beets, Belgium Endive & Mache Salad, Goat Feta, White Balsamic	15
Crab Ravioli, Peppers, Shallots, Cherry Tomatoes, Roasted Garlic Pesto	16
Roasted Quail, Seared Foie Gras, Squash Risotto, Fig Relish	18

SPECIALTIES

Roasted Salmon, Spot Prawns, Spinach, Tomatoes, Couscous	30
Seared Jumbo Scallops, Black Rice Risotto, Saffron, Leek, Clam, Cream	32
Butternut Squash Tortellini, Fennel, Arugula, Hazelnut Butter, Manchego	25
Herb Roasted Free Range Chicken Breast, Black Pepper Spaetzle, Mushroom Pearl Onion Cream	29
Duck Breast, Barley Duck Confit Risotto, Madeira Glaze, Cherry Relish	30
Grilled Buffalo Ribeye, Double Smoked Bacon Roesti, Peppercorn Jus	38
Grilled Ranch Elk Striploin, Elk Shank & Yam Hash, Morel Glaze	39
Roast Lamb Rack, Sundried Tomato Pesto Crust, Sherry Jus, Grainy Mustard Potato Mash	37
Grilled Angus Flat Iron Steak, Crushed Red Potato, Spinach & Corn, Roasted Shallot Thyme Glaze	32
Wild Caribou Medallions, Leek Potato Gratin, Raspberry Game Glaze	40