



STARTERS

THE BACON Daniel's meats thick cut bacon, heirloom tomatoes, onion, house steak sauce	24
BAKED BRIE french brie, wüstner brothers honey, toasted hazelnuts, garlic confit, thyme, bread	23
BLISTERED SHISHITO PEPPERS applewood smoked sea salt, roasted red pepper sauce, lemon zest	15
BONE MARROW two bone canoe, house made baguette, caper and parsley salad, gremolata	29
PEPITA CRUSTED QUAIL crispy quail, sweet & sour onion marmalade, parmesan, chives	24
BISON TARTARE* capers, shallots, cured egg, celery leaves, whole grain mustard, chives	23
SHRIMP COCKTAIL house made cocktail sauce, lemon	24
JUMBO LUMP CRAB CROQUETTES manchego, fine herbs, truffle aioli	23
CHEESE BOARD chef's choice of cheeses, house preserve, hazelnuts, bread	18
AHI TUNA TARTARE* citrus marinade, serrano, chili garlic, coconut umami , togarashi sweet potato chips	25
"BUFFALO STYLE" CAULIFLOWER crispy cauliflower, miso-blue cheese dressing	15

SOUPS & SALADS

FRENCH ONION SOUP beef jus, white wine, caramelized onions, croutons, gruyere	13
LOBSTER BISQUE lobster tail, cream, sauternes, peas, fine herbs	19
MIXED GREEN SALAD carrot, cucumber, tomatoes, apple cider vinaigrette	15
CAESAR SALAD romaine, parmesan, spiced croutons, lemon	15
WEDGE SALAD iceberg lettuce, bleu cheese dressing, bacon lardons, cherry tomatoes, pickled shallots	17
ANCHOVIES 3 SIRLOIN 22 GRILLED SHRIMP 16 CHICKEN 10 HALIBUT 22 SALMON 20	

ENTRÉES

FRIED CHICKEN breast and thigh, garlic mashed potatoes, watermelon, comeback sauce	35
STEAK FRITES* 8 oz. sirloin steak, truffle fries, bearnaise	38
BEEF CHEEKS BOURGUIGNON brussel sprouts, mashed potatoes, blue cheese crema, apple glaze	42
ALASKAN HALIBUT* heirloom tomato beurre blanc, potato leek croquette, citrus, fresh pea salad	46
ATLANTIC SALMON* 6 oz. skinless filet, mustard caviar, dill crème, Israeli couscous, micro greens	43
VEGETABLE GATEAU crepes, chevre, spinach, mushroom, romesco, balsamic glaze, pistou	33
DOUBLE SMASH BURGER* Wickens ranch beef, house made English muffin, American Cheese, L.T.O.P	24

STEAKS À LA CARTE - hand cut in house & cast iron seared

BISON FILET MIGNON* 8 oz. <i>Greater Yellowstone, MT</i>	62
RIBEYE* 16 oz. <i>Reminisce Ranch, Dillon, MT</i>	72
WAGYU NEW YORK STRIP GRADE 6-7* 12 oz.	65
BEEF FILET MIGNON* 8 oz. <i>Blue Creek, MT</i>	62
ELK RACK* 8 oz Half Rack <i>New Zealand Wapiti</i>	63
DRY AGED PETIT COULOTTE* 8-10 oz	55
SURF & TURF STYLE* add shrimp or lobster oscar or lobster tail	16/23/25
WILD MUSHROOM BORDELAISE 7 CHIMICHURRI 7 BLUE CHEESE 7 ROMESCO 7 FOIE GRAS BUTTER 7 Blistered Cherry Tomatoes 7	
<p>Rare: Cool Red Center - 125° Medium RARE: Warm Red Center 135°</p> <p>Medium: Warm Pink Center 145° Medium Well: Slightly Pink Center 150°</p>	

SIDES À LA CARTE

MAC & CHEESE or LOBSTER MAC & CHEESE cheese sauce, truffle bread crumbs, fine herbs	16/26
SKILLET CORNBREAD salted honey butter, honey	14
POTATO PUREE yukon gold, garlic butter	7/12
MADEIRA GLAZED MUSHROOMS Sporeattic mushrooms, madeira glaze, sumac, chives, butter	18
TRUFFLE FRIES truffle ranch, fine herbs, herb salt	16
FOIE GRAS CREAMED SPINACH foie gras cream, nutmeg, parmesan crust, currants	21
HEIRLOOM BABY CARROTS horseradish honey, toasted hazelnuts, fine herbs	14
CRISPY BRUSSEL SPROUTS blue cheese crema, apple cider glaze, pickled apples, pancetta	15