

# *Served Dinner Selections*

• Choose Entrée • Salad • Bread • Dessert  
• Pre-Fix Dinner Entrée prices include • salad • bread and dessert  
• All Pre-fix entrees are served with cold water, iced tea and coffee

## **WHOLE ROASTED TROUT | \$32**

Cherrywood embers • Glazed carrot • Fingerling potato • Bacon • Crème fraiche

## **HUETERITE CHICKEN | \$29**

Wild mushroom risotto • Heirloom carrots • Marsala sauce

## **FLANK STEAK | \$34**

Chimichurri • Fire roasted vegetables and Potatoes

## **PORK TENDERLOIN | \$33**

Smoked cabbage pilaf • Raspberry gastrique • Mustard sabayon

## **DUCK BREAST | \$37**

Dry aged • Crispy skin • Smoked figs • Salt roasted beets • Wild rice fritter

## **PHEASANT | \$47**

Potato pave • Peas with butter • Wild mushrooms • Red wine gastrique

## **OSSO BUCCO | \$46**

Smoked veal shank • Citrus gremolata • Blackened risotto • Capicola ham

## **BISON SHORT RIB | \$46**

Braised • Fresh horseradish • Mashed Yukon gold • Pan jus

## **BEEF TENDERLOIN | \$48**

Smoked whole • Cippolini onion • Bourbon whisky • Robuchon potato • Broccolini

## **WAGYU FLAT IRON | \$52**

Port Wine Armadare • Roast asparagus • Morel • Potato Gratan

## *Dessert*

LEMON CAKE | \$6

CHOCOLATE TORTE | \$7

CHEESECAKE | \$7

HUCKLBERRY COBBLER | \$6

## *Snacks*

*\* Priced per dozen*

PUB MIX | \$24

SWEET AND SALTY | \$ 28

FRESH FRUIT | \$ 24

COOKIES | \$24

LEMON BARS | \$24

## *Wood Fired Flatbreads*

*\* Each flat bread is a snack for Three*

MARGHARITTA	.....	\$13
PEPPERONI	.....	\$14
SAUSAGE & MUSHROOM	.....	\$14
GARLIC & ARTICHOKE	.....	\$13
CHICKEN ALFREDO	.....	\$15