

APPETIZERS Start your meal off with a glass of wine or a cocktail and a few of our appetizers

ELK CARPACCIO - fennel slaw, pistachio, lemon zest, parmesan crisp, truffle oil, fluer de sel*	\$22
BRANDIED DUCK LIVER PATÉ - pear/cherry/fig mostarda, cornichons, red onion, crostini	\$16
OLIVE MEDLEY - marinated dried Beldi, Castelvetro, Nicoise, and Kalamata olives, artichoke hearts, lemon rind, fresh thyme, rosemary, warm herbed goat cheese, grilled bread	\$18
ROASTED BRUSSEL SPROUTS - capers, almonds, Parmesan, balsamic reduction	\$13
MUSHROOM BRUSCHETTA - sautéed shallots/garlic/marsala cream sauce, Parmesan	\$12
JUMBO SHRIMP COCKTAIL – tossed in chimichurri, tequila-spiked cocktail sauce	\$18
GRILLED ARTICHOKE - lemon/honey aioli	\$11
GRILLED BREAD - buttered and grilled sourdough baguette, 5 pieces	\$5

SALADS and SOUP As with every dish, made with only the freshest ingredients

HOUSE SALAD - mixed greens, cucumber, tomatoes, carrot	\$7
CAESAR - lemon-lime/anchovy dressing, croutons, shaved Parmesan (<i>with boquerones \$17</i>)	\$13
BURRATA CAPRESE - arugula, tomatoes, basil, and garlic, marinated in EVOO and balsamic	\$18
ROASTED GOLDEN BEETS - mixed baby greens, candied walnuts, blue cheese, shaved fennel, orange vinaigrette	\$18
<i>Add to any salad - grilled chicken \$8, shrimp \$9, or salmon \$12</i>	
BLACKENED AHI TUNA - arugula, carrot, cucumber, currants, fried wontons, black sesame seeds, Thai miso lime dressing*	\$23
SOUP of the DAY - ask your server for today's selection- cup \$4 bowl \$6 (<i>premium cup \$6, bowl \$8</i>)	

ENTRÉES Select entrées served with sautéed vegetables of the day

CERVENA RACK of ELK - farro soubise, blueberry gastrique*	\$65
ROASTED LAMB LOIN - rutabaga puree, broccolini, mint chimichurri, preserved lemon relish*	\$38
BABY-BACK RIBS – cabernet/herb bbq sauce, choice of baked, garlic confit mashed potatoes or rice <i>half rack-\$26 full rack \$37</i>	
ROASTED DUCK BREAST – goat cheese mash, cherry/port demi, broccolini, duck crisps*	\$38
LOUISIANA GUMBO - Cajun holy trinity, chicken, Andouille,, shrimp, rice,	\$29
GRILLED ICELANDIC SALMON – polenta cake, arugula, sauce Emiliana Verde*	\$32
RIGATONI ALLA VODKA - vodka, cream, marinara, Italian sausage, colossal shrimp, burrata	\$36
RIGATONI - traditional basil/fennel seed marinara	\$20
<i>Add sautéed vegetables \$5, grilled chicken \$8, spicy Italian sausage \$8 carb-free Miracle Noodle \$7</i>	

PRIME STEAKS All steaks are USDA Prime

12 oz. RIBEYE – roasted baby turnips, chimichurri, marinated tomatoes, sauteed vegetables*	\$61
8 oz. FILET - choice of baked or garlic confit mashed potatoes, bordelaise, gremolata, sauteed vegetables*	\$58
32oz PORTERHOUSE - choice of baked or garlic confit mashed potatoes, choice of homemade compound butter*	\$83

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ** Please inform your server of any allergies or special dietary needs. Most menu items can be adjusted to accommodate your needs but may require extra time to execute**

SMALL PLATES Casual fare to share before your entrée

ARTISAN CHEESE PLATE - Marcona almonds, fruit, fig jam, crostini <i>(with charcuterie \$26)</i>	\$16
DUCK DRUMETTES - orange/teriyaki glaze, shredded cabbage	\$18
GRILLED MAHI TACOS - smoked pineapple pico, cabbage, pickled onions, green chili aioli	\$14
MAC'N CHEESE - cheddar, Swiss, blue cheese, sauce Mornay, penne pasta, panko crust	\$10
BAKED ROASTED GARLIC RICOTTA , torn basil, parmesan, local honey, crusty sourdough	\$16

BURGERS Hand pressed ½ pound Angus beef or house made vegetable patty

*Choice of garlic/rosemary fries, sweet potato fries, or cranberry/walnut slaw
Sub onion rings add \$3, separate order of onion rings \$7*

SEDONA - bacon, avocado, Swiss cheese, arugula, tomato, onion, chipotle mayo*	\$16
PAGE SPRINGS - green chili, mushrooms, cheddar, arugula, tomato, onion, chipotle mayo*	\$15
VERDE VALLEY - arugula, tomato, onion, chipotle mayo choice of cheddar, blue or Swiss*	\$14
REUBEN BURGER - sliced pastrami, Swiss cheese, horseradish sauerkraut, tartar island sauce*	\$18
VEGETARIAN - black bean/oat/carrot/zucchini patty, arugula, avocado, Swiss, chipotle mayo	\$14

LUNCH OPTIONS Served 11am-4pm

*Choice of garlic/rosemary fries, sweet potato fries, or cranberry/walnut slaw
Sub onion ring add \$3, separate order of onion rings \$7*

BLTA - Applewood bacon, romaine, tomato, avocado, pesto aioli	\$13
CRAB CAKE PO BOY , Maryland style crab cake, arugula, tomato, remoulade, toasted hoagie	\$21
VERDE CHICKEN - grilled chicken breast, Swiss cheese, roasted chilies, avocado, chipotle mayo	\$14
FISH N CHIPS - battered haddock,, choice of fries, walnut/craisin slaw	\$18
CLASSIC HOT PASTRAMI - piled high, pickles, yellow mustard, provolone	\$18

DESSERTS Balance the savory with something a little sweet

BUTTERMILK PIE – salted caramel, Chantilly cream	\$9
FLOURLESS CHOCOLATE ESPRESSO TORTE – single source Colombian chocolate, Frangelico ganache, crème Anglaise, berry coulis	\$9
PISTACHIO CRÈME BRULÉE – caramelized crust, berry coulis, crushed pistachios	\$9

~ENJOY!~

~ A 3.9% Service Fee will be added to any Credit Card charges ~