



## APPETIZERS

ARTICHOKE-ASIAGO CROSTINIS WITH SUNDRIED TOMATO TAPENADE 6.00

*FOUR SLICES OF BAGUETTE SLATHERED WITH A CREAMY ARTICHOKE SPREAD AND BAKED UNTIL BUBBLY!*

CRISPY FRIED CALAMARI 9.00  
*RED WINE MARINARA AND LEMON-PEPPER AIOLI*

TRADITIONAL BASQUE CHICKEN CROQUETAS 6.50  
*SMOKED PAPRIKA AND PARSLEY*

MEAT AND CHEESE PLATE 12.00  
*SLICED ELK SALAMI AND PROSCIUTTO, HERBED GOATS CHEESE SPREAD, MARINATED OLIVES, AND LAVOSH CRACKERS*

MARINATED SHRIMP COCKTAIL 9.00  
*WITH SPICY HORSERADISH DIPPING SAUCE*

DAILY SOUP 4.00/7.00

TRADITIONAL CAESAR SALAD 8.00

CHEF'S HOUSE SALAD 8.00

SIMPLE SALAD 7.00  
*WITH CHOICE OF DRESSING; BUTTERMILK RANCH, CRANBERRY VINAIGRETTE, BALSAMIC, BLUE CHEESE RANCH, OR SPICY PEANUT*  
*ADD BLUE CHEESE 1.00*

*SIDE OF ANY SALAD 4.00*



## ENTREES

*ENTREES INCLUDE CHEF'S HOUSE SALAD.  
TO UPGRADE TO CUP OF SOUP OR CAESAR SALAD ADD 2.00*

SLOW BRAISED LAMB SHANK 24.00  
*ROASTED ROOT VEGETABLES, CREAMY POLENTA, AND JALAPENO MINT  
JELLY*

BROILED IDAHO GOLDEN TROUT 18.00  
*BROWN RICE PILAF, WINTER SQUASH AND SWEET PEPPER HASH,  
POMEGRANITE MOLASSES GLAZE*

CORIANDER BRINED BREADED PORK CUTLETS 18.00  
*WHITE CHEDDAR "MAC AND CHEESE", SEASONAL VEGETABLES AND  
MUSHROOM – THYME GRAVY*

PAN ROASTED DUCK BREAST 18.00  
*ANCHO CHILE YAM PUREE, SEASONAL VEGETABLES, AND HUCKLEBERRY-  
CASSIS GASTRIQUE*

SKILLET SEARED TENDERLOIN FILET 27.00  
*ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES, AND HOUSE  
MADE STEAK SAUCE*

BLACK CAYNON RANCH ELK STRIP LOIN 28.00  
*JUNIPER MARINATED IDAHO ELK MEDALLION, HOMEMADE POTATO  
DUMPLINGS, SMOKED ELK SAUSAGE, SPINACH, AND HUCKLEBERRY-SWEET  
ONION JAM*

WINTER SQUASH, SPINACH, AND CHICKPEA STUFFED SCALLION CREPES  
16.00  
*SIMPLE COCONUT-CURRY SAUCE AND SPICY TOMATO CHUTNEY*

PLEASE NOTE THAT THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, INCLUDING BEEF, FISH,  
POULTRY AND SEAFOOD, REDUCES THE RISK OF FOOD BORNE ILLNESS.