DINNER MENU

STARTERS

Oysters on the Half Shell* | 4 ea
smoked shallot mignonette | GF

Ahi Tuna Poke and Panko Fried Shrimp* | 19 | GF

Smoked Rainbow Trout | 15
rillette | horseradish | caper | house-made crackers

Duck Confit Raviolo | 17
pomodoro | basil | parmesan reggiano

Glazed Pork Belly | 19
apple | fresno chile | radish | cilantro | cornbread

Daily Soup | 9

Classic Caesar Salad | 14

Butterleaf BLT Salad | 14 | GF

Simple Mixed Green Salad | 10 | GF | VEG | VE

ENTRÉES

Roast Mary's Chicken | 24
mashed potato | morel mushrooms | carrot | scallion | natural jus | GF

Carlton Farms Double Cut Pork Chop* | 30
polenta | brussels sprouts | asian pear | gojuchang glaze | GF

Alaskan Halibut | 44
risotto | clams | mussels | shrimp | cioppino broth | fennel rouille | GF

Painted Hills Natural Ribeye Steak* | 49
fingerling potato | asparagus

Painted Hills Natural Beef Tenderloin* | 52
yukon gold puree | green bean | braised shallot | crispy shallot

Rainbow Trout | 28
herb spätzle | spring pea | carrot | heirloom tomato

Pan Seared Scallops* | 42
orzo | asparagus | garlic confit | tomato | preserved lemon | basil

Spaghetti | 22
cauliflower parmesan | tomato | basil | parmesan reggiano | VEG

Pappardelle Pasta | 27
venison ragout | porcini mushroom | chevre

Our Culinary Team is happy to accommodate any dietary restrictions | 20% gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meat | seafood | poultry or eggs may increase the risk of foodborne illness. | 4/25/2023