



APPETIZERS

Deviled Duck Egg Flight featuring four different seasonal selections **\$14**

Duck Wings, pear-ginger bourbon sauce **\$16**

Wild Game Tasting Board, chef's selection of wild game meats, rotating cheeses, and seasonal accoutrements **\$36**

Fried Green Tomatoes, wild caught shrimp, corn relish, chipotle aioli **\$16**

Seafood Arancini, fried risotto ball filled with blue crab, shrimp, and crawfish, cajun rémoulade **\$18**

Deep Fried Wild Alligator, cherry peppers, chipotle and sweet chili sauce duo **\$18**

Roasted Portobello Mushrooms, filled with spinach, artichoke, parmesan **\$12**

Duck Confit Crostini, pulled duck leg, fig compote, chèvre cheese **\$17**

Harvest Tostadas, squash hash, corn relish, sriracha, cilantro lime crema, blue corn tortilla **\$14**

FOREST GREENS

Poached Pear and Burrata, arugula, poached pear, burrata, candied walnut, pickled red onion, sherry vinaigrette **\$18**

Butternut Squash, spinach, feta, toasted pecans, pomegranate seeds, raisins, maple dijon vinaigrette **\$16**

Mixed Greens Salad, golden and red beets, chèvre cheese, cherry tomato, pickled red onion, balsamic **\$15**

[Additions]

Wild Caught Shrimp **\$8**

Sliced Elk Filet **\$14**

Grilled Salmon **\$10**

FRESH GAME

Elk Bolognese, radiatori pasta, burrata, garlic oil, freshly grated parmesan **\$29**

Lamb Chops, roasted fingerling potatoes, haricot vert, apple mint chutney **\$38**

Bison Short Rib, polenta, sautéed ramps, red wine demi glacé **\$36**

All American Beast Burger, ½ pound blend of bison, venison, and elk. Topped with duck bacon, sharp cheddar, lettuce, tomato, and onion. Served on a brioche bun with tri-fries **\$26** [Add duck egg +\$3]

Confit Duck Leg, butternut squash hash, haricot vert, cranberry compote **\$32**

Rib Duo, St. Louis style wild boar ribs, baby back pork ribs, quattro formaggi radiatori pasta, cranberry and apple slaw, pickled vegetables **\$34**

A LITTLE BIT MORE TAME

Pumpkin Ravioli, confit tomato and garlic, brown butter, sage, **\$24**

Grilled Salmon, wild rice risotto, broccolini, herb infused butter **\$36**

Chicken Pot Pie, puff pastry topped with slow braised chicken thighs, carrots, onions, yellow corn, english peas, parsnip puree, brown gravy **\$28**

Parmesan Encrusted Trout, asparagus, parsnip puree, lemon beurre blanc **\$30**

SIGNATURE CUTS

8 oz. Elk Filet

wild mushroom risotto, roasted spiced carrots, herb infused butter **\$56**

“Field & Stream”

8 oz elk filet topped with blue crab stuffed freshwater prawn,
parmesan-garlic risotto, asparagus, béarnaise finish **MP**

28 oz. Bison Tomahawk

Served with parmesan-garlic risotto, broccolini, roasted carrots,
Chef's signature steak sauce, chimichurri, herb infused butter **\$156**

NIBBLES FOR THE TABLE

Squash Hash **\$8**

Wild Mushroom Risotto **\$9**

Parmesan Broccolini **\$8**

Duck Fat Roasted Fingerling Potatoes **\$9**

Truffle Tri Fries - hand cut fries with
purple potatoes, sweet potatoes, and Idaho potatoes, black garlic, parmesan **\$9**