



### 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 greens, 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**