



APPETIZERS

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

Buffalo Duck Wings, chunky bleu cheese dressing **\$16**

Wild Game Tasting Board, chef's selection of wild game meats, served with rotating cheese, confit garlic, pickled onions, nuts and dried fruit, stone ground mustard, grilled crostini **\$36**

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

Stuffed Mushrooms, roasted red pepper, shallot, parmesan, cilantro aioli, roasted red pepper sauce **\$12**

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

Venison Tartare, Manchester Farms quail egg, crispy potato chips **\$22**

FOREST GREENS

Bleu Cheese Wedge, chopped duck egg, crispy duck bacon, tomato, pickled red onion **\$16**

Berry and Burrata, strawberry, blackberry, blueberry, pickled onion, sunflower seeds, strawberry vinaigrette **\$17**

Spinach Salad, beet, goat cheese, toasted walnut, pickled onion, balsamic **\$15**

[Additions]

Wild Caught Shrimp **\$8** / Sliced Elk Filet **\$14** / Seared Salmon **\$10**

FRESH GAME

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

Fried Pheasant, fingerling potatoes, broccoli rabe, bourbon-apricot barbeque sauce **\$32**

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**]

Rabbit Manicotti, wild mushroom ragout, spinach, béchamel finish **\$32**

Lamb Chops, lemon-herb cous cous, brussels sprouts, chimichurri **\$38**

Duck Breast, pear chutney, fava bean succotash **\$32**

Rib Duo, St. Louis style wild boar ribs, baby back pork ribs, quattro formaggi radiator pasta, red cabbage - jalapeno slaw, pickled vegetables **\$34**

A LITTLE BIT MORE TAME

Verde Pesto Pasta, campanelle pasta, zucchini, broccoli rabe, sun dried tomato, spinach, peas, **\$24**

Pecan Crusted Dijon Salmon, wild rice risotto, roasted spiced carrots **\$36**

NIBBLES FOR THE TABLE

Fava Bean Succotash **\$8**

Wild Mushroom Risotto **\$9**

Brussel's Sprouts & Parsnips, balsamic **\$8**

Roasted Fingerling Potatoes & Broccoli Rabe **\$8**

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

SIGNATURE CUTS

8 oz. Elk Filet, wild mushroom risotto, roasted spiced carrots, red wine compound butter **\$56**

"Field & Stream" - 8 oz elk filet topped with blue crab stuffed freshwater prawn, wild mushroom risotto, asparagus, béarnaise finish **\$75**

28 oz. Bison Tomahawk **\$156**

Served with wild mushroom risotto, broccoli rabe, roasted carrots, Chef's signature steak sauce, spring greens pesto, compound butter