

## Small Plates

<b>Truffle Fries</b>	10
<i>Parmigiano-Reggiano, Thyme, Sea Salt</i>	
<b>Fried Padrón Chiles</b>	13
<i>Garlic Chips, Sea Salt, Lemon</i>	
<b>House Made Basil Gnocchi</b>	11
<i>Confit Fennel, Black Olive, Chile Flake, Micro Greens</i>	
<b>Fresh Utah Burrata</b>	15
<i>Olive Oil, Tomato, Toasted Crostini</i>	
<b>Local Corn and Chanterelle Sauté</b>	14
<i>Scallion, Amish Butter</i>	

## Main Courses

<b>Pan Fried Vegetarian Gyoza Dumplings</b>	22
<i>Shiitake Mushrooms, Tofu, Asian-Cashew Slaw, Miso Dressing</i>	
<b>Wild Coho Salmon *</b>	33
<i>Chanterelles, Roasted Local Baby Beets, Shaved Shallot, Crème Fraîche</i>	
<b>Pan Roasted Alaskan Halibut *</b>	41
<i>Vertical Harvest Tomato, Haricot Vert, Local Oyster Mushroom, Amish Beurre Blanc</i>	
<b>SRG Crispy Pork Shank</b>	36
<i>Classic Green Chile Sauce, Parsnip Mash, Granny Smith Apple, Fried Rosemary</i>	
<b>Pancetta Wrapped Natural Chicken Breast*</b>	29
<i>Herbed Cous-Cous, Tomato, Watercress, Lemon</i>	
<b>Local Wagyu “Minute Steaks” *</b>	31
<i>Horseradish Potato Mash, Grilled Garlic Scapes, Tomato-Basil Butter</i>	
<b>Cast Iron Seared Elk Tenderloin [ 7oz. ] *</b>	54
<i>Sweet Potato Purée, Shaved Local Baby Carrots, Pickled Chanterelles, Date-Chipotle Jus</i>	
<b>Grilled Black Angus New York Steak [ 10oz. ] *</b>	49
<b>Grilled Wagyu Ribeye Steak [ 16oz. ] *</b>	65
<i>Roasted Marble Potatoes, Local Green Beans, SRG Steak Sauce</i>	

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