

## Starters

### *Portobello Fries*

*Strips of Portobello mushrooms, lightly breaded and fried to a golden brown, and served with a roasted garlic aioli.*

### *Wild Boar and Peppers*

*Thick slices of wild boar sautéed in white wine with yellow onions and fresh peppers.*

### *Bruschetta*

*Kalamata olives, balsamic tomatoes and basil. Topped with fresh mozzarella and served with garlic crustinis.*

### *Smoked Salmon*

*A creamy blend of smoked salmon, garlic and roasted peppers. Served with table water crackers.*

## Entrees

*All Entrees are served with your choice of baked potato, mashed potato, sweet potato fries, and veggie of the day*

### *Currant Stuffed Elk Chops*

*Dried currants, cheese and our special breading blend stuffed inside a juicy elk chop.*

### *Rabbit a La Cocotte*

*Seasoned rabbit breast sautéed in red wine, roasted garlic and thyme. Baked in the oven until golden brown and served over our creamy mashed potatoes.*

### *Blackberry Salmon*

*Fresh sockeye salmon flame broiled and topped with a sweet ginger and blackberry barbecue sauce. Topped with sautéed spinach and applewood smoked bacon.*

### *Barbecue Duck*

*A succulent duck breast broiled then baked and topped with a sweet and spicy jalapeno barbecue sauce. Garnished with fresh cilantro.*

### *Pork Chop with Bleu Cheese Gravy*

*Broiled pork chop seasoned and dressed with creamy bleu cheese gravy.*

### *Portobello Mushroom Tortellini*

*Fresh Portobello mushrooms sautéed in a creamy white wine rosemary sauce and drizzled over cheese tortellini.*

### *Orange Roughy*

*Flame broiled filet topped with a tangy Mediterranean salsa.*

## *Steakhouse*

*Ribs (1/2 rack)*

*Rib Eye (12 oz)*

*Filet (9 oz)*

*Bison New Fork (8 oz)*

*Sirloin (9 oz)*

*New Fork (16 oz)*

### *Steak Toppers*

*Bleu Cheese Gravy*

*Garlic Shrimp*

*Dijon Peppercorn Demi*

*Mushrooms and Onions*



## *Soups & Salads*

*Ask your server about our soup of the day*

*Cup*

*Bowl*

### *House Salad*

*Mixed baby greens topped with cherry tomatoes, cucumbers, and candied pecans*

*Choice of dressing: buttermilk ranch, chunky bleu cheese, Thousand Island, blackberry vinaigrette or balsamic vinaigrette*

### *Wedge*

*Crisp wedge of iceberg lettuce topped with Applewood smoked bacon, red onions, and diced Roma tomatoes.  
Topped with bleu cheese dressing.*

### *Classic Caesar Salad*

*Hearts of romaine lettuce, Parmesan cheese, and house made croutons, tossed in a creamy Caesar dressing  
Grilled chicken breast *additional**



*For Room Service please dial "111" from your guest room phone*

*\*Room Service available Daily 5:00 PM to 9:00 PM*

*20% Gratuity Added*

