



CELEBRATION MENU

\$75

Choice of Starter

Elk Soup

Elk Sausage, Kale, Potato, Parmesan

House Salad

*Mixed Greens, Sorrel Leaves, Terrell Creek Goat Cheese,
Spiced Pecans, Rhubarb and Citrus Vinaigrette*

Caesar Salad

Romaine, Pecorino, Herb Crouton, Marinated Anchovy

Choice of Entrée

Brown Sugar Glazed Salmon

*Roasted Mushroom Risotto,
Charred Asparagus, Fontina Cheese*

House-made Pappardelle Chicken Pasta

*Herb Marinated Chicken Breast, Roasted Mushrooms, Charred Pea Vines,
Baby Kale, Parmigiano-Reggiano, Truffle Cream*

28 Day Aged 10oz Filet

Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus

Dessert

Goey Apple Butter Cake

*Apple Butter Cake, Goey Topping,
Bourbon Caramel Sauce, Vanilla Bean Ice Cream*

 **Gluten Free**

 **Vegetarian**

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **