



CELEBRATION MENU

\$85

Choice of Starter

Elk Soup

Elk Sausage, Kale, Potato, Parmesan

House Salad

*Mixed Greens, Baby Kale, Shaved Apples, Feta,
Crispy Pancetta, Spiced Pecans, Maple Vinaigrette*

Caesar Salad

*Romaine, House-made Herb Crouton,
Pecorino, Marinated Anchovy*

Choice of Entrée

Pan Seared Sablefish

*Blood Orange Sorghum Glaze, Roasted Mushroom Risotto,
Fontina Cheese, Charred Asparagus*

House-made Seafood Pappardelle Pasta

*Crushed Heirloom Tomato Ragu, P.E.I Mussels, Bay Scallops,
Citrus Shrimp, Asparagus, Baby Spinach, Comté Cheese*

28 Day Aged 10oz Filet

Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus

Dessert

Pumpkin Goopy Butter Cake

*Pumpkin Cake, Goopy Topping,
Bourbon Caramel Sauce, Candied Pecans, Vanilla Bean Ice*

 **Gluten Free**

 **Vegetarian**

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