

## first courses


**gourmet crab cake remoulade** 10.95

**duck and wild mushroom risotto** roast duck, sautéed wild mushrooms, chives 9.95

**slow-roasted pork belly** dijon brown sugar glaze, choucroute 9.95

**pan-seared sea scallops** creamed leeks, shaved truffles, chervil 12.95

**lobster ravioli** asiago-cream sauce, diced tomato, white truffle oil 11.75

**\*cold-smoked wild alaska salmon**  yellow corn pancakes, ancho-melon sour cream, red and green peppers 10.95

**domestic artisan cheeses** maytag bleu cheese, aged cheddar cheese, glazed walnuts, fruit compote, sliced baguette 8.95

**chilled vichyssoise**  chives 3.95/4.95

**organic lentil soup**  spinach 3.95/4.95

**field greens** raspberry vinaigrette, raspberries, toasted almonds 4.95

**grilled pear salad** field greens, cambozola cheese, glazed walnuts, balsamic glaze 8.95

## entree salads

**seared duck breast salad** field greens, roasted walnuts, dried cranberries, oranges, sherry vinaigrette 14.50

**caesar salad** 

caesar salad, warm, natural beef tenderloin tips, herb flat bread 15.95

caesar salad, warm, farm-raised bison tenderloin tips, herb flat bread 15.50

caesar salad, grilled organic chicken, herb flat bread 12.95



menu items made with sustainable and/or organic ingredients




\* this product comes from a fishery which has been certified to the marine stewardship council's environmental standard for a well-managed and sustainable fishery.

## main courses

served with choice of cup of soup or field greens

montana ranch brand natural beef tenderloin  grilled natural usda certified piedmontese beef, cabernet sauvignon sauce, fried shallots, garlic-mashed potatoes, broccolini 33.95

bison tenderloin  grilled farm-raised bison, cabernet sauvignon sauce, fried shallots, garlic-mashed potatoes, broccolini 31.50

\*fresh wild alaska salmon •  cumin-cruste d, stewed lentils, sautéed spinach, diced tomato 28.95

fresh wild alaska halibut •  steamed baby bok choy, sesame ginger cilantro broth, jasmine rice, snow pea-carrot julienne 30.95

\*american bouillabaise  wild alaska salmon, halibut, snow crab, shrimp, sea scallop pieces, mussels, saffron broth, sliced baguette 25.95

wolf ridge lamb medallions  pinon sage pesto, couscous, broccolini 24.95

falafel  stewed lentils, sautéed spinach, diced tomato 16.75

gemelli with organic chicken  pasta twists, sautéed wild mushrooms, sun-dried tomatoes, pesto cream sauce, parmesan cheese 19.95

sautéed duck breast • couscous, asparagus spears 21.95

surf and turf  broiled lobster tail, tenderloin, cabernet sauvignon sauce, fried shallots, garlic-mashed potato, asparagus spears

montana ranch brand natural beef 39.95

farm-raised bison 38.50

• "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

if you have food allergies, please inquire with your server regarding ingredients of menu items

prices do not reflect taxes, utility fees or gratuities. a 15% gratuity is added for parties of 8 or more. if you feel our service does not justify such an act, please let us know