

MAINS

green walk rainbow trout \$37
crispy parmesan polenta cake, acqua pazza, cherry tomato confit, olives, roasted fennel

roasted air line chicken breast \$35
exotic mushroom risotto, toasted sweet corn puree, fried sage

bourbon maple glazed salmon \$35
pecan crust, sweet pomes puree, seasonal vegetable

lobster diavolo \$44
bucanti, garlic, calabrian chili, basil, preserved meyer lemon, toasted bread crumbs

grilled 20oz. kansas city strip \$75
charred carrots, herb & parmesan crusted potatoes, bone marrow compound butter, house demi glace

16oz. grilled rib eye steak \$55
cheddar mashed potatoes, bone marrow compound butter, seasonal vegetable

12oz. grilled sirloin steak \$37
cheddar mashed potatoes, brandy-peppercorn steak sauce, seasonal vegetable

lump crab cakes \$39
all jumbo lump, cheddar mashed potatoes, honey chipotle drizzle, seasonal vegetable

HANDHELDS

the "burger" \$20
dueling melted cooper & swiss cheeses, l.t.o., brioche bun

lump crab cake sandwich \$24
all jumbo lump, chipotle honey drizzle, l.t.o, brioche bun

black canyon elk burger \$24
melted cheddar, black pepper bacon, pickled red onions

salmon b.l.t. \$22
grilled salmon, multigrain, black pepper bacon, avocado, l.t.o

spinach & artichoke patty melt \$22
grilled artichoke heart, spinach-cream cheese spread

SALADS

green goddess salad \$15
crisp iceberg wedge, green goddess dressing, compressed tomatoes, pistachios, blue cheese crumbles, everything seasoning

caesar salad \$15
crisp romaine, shaved parmesan cheese, cherry tomatoes, crostinis

winter harvest salad \$17
roasted butternut squash, poached pears, candied walnuts, crispy potato sticks, bourbon maple vinaigrette

STARTERS

classic french onion soup \$10
toasted crouton, twin cheese gratin

short rib & pierogies poutine \$19
crispy cabbage & caramelized onion pierogies, braised short rib, house demi

fried brussel sprouts \$14
house smoked bacon, hot n honey

crisp chicken wings \$16
buffalo sauce, oso caliente, sweet & smokey, hot n honey

prime points \$15
shaved prime rib, herbed garlic crostinis, blue cheese béchamel

beer battered avocado tacos \$16
flour street tacos, fresh tomato fresca, chipotle honey drizzle

pork belly sliders \$16
crispy house smoked & cured pork belly, asian pear cole slaw, carolina bbq, brioche bun

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Every care is taken to avoid cross contamination when preparing a specific allergen free order. However, our kitchen prepares allergenic ingredients and does not have specific allergen free zones, dedicated fryers or grills.