

ENTRÉES

Roasted Half Chicken \$32

Cracked Black Pepper and Goat Cheese Grits,

Blistered Tomatoes and Kale, Preserved Lemon Pan Sauce

Bison New York \$58

12 oz Bison New York Steak, Choice of Chimichurri or House Steak Sauce,

Charred Broccolini, Garlic Mashed Potatoes

Grilled Elk Tenderloin \$55

6 oz Elk Tenderloin, Port Chestnut Puree, Chai Dusted Pecans,

Fresh Shaved Fennel and Parsley Leaves, Cranberry Gastrique

Scallop Risotto \$48

Bee Pollen Seared Scallops, Juniper and Parsnip Risotto,

Fennel and Lavendar Dust, Grated Horseradish

Confit Cabbage \$29

Sake and Garlic Confit Cabbage, Rutabaga Black Garlic Puree, Miso,

Furikake Tossed Fried Cabbage, Szechuan Hot Honey

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS IN OUR KITCHEN: MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY AND SESAME. PLEASE ASK OUR STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

A 3% service charge is added to support our dedicated back-of-house team, helping ensure fair compensation for all staff members who contribute to your dining experience.

Our kitchen is more than happy to split your entrée for a \$5 charge



MAHOGANY GRILLE