

# Entrées

## **Elk Tenderloin 54**

6oz Tenderloin, Chestnut Puree, Chai Dusted Pecans,  
Fresh Shaved Fennel and Parsley Leaves, Cranberry Gastrique

## **12oz Bison New York 51**

Charred Broccolini, Garlic Mashed Potatoes

## **Ribeye 42**

12oz Ribeye, Confit Fingerling Potatoes, Charred Broccolini,  
Blue Cheese Cream Sauce

## **Roasted Half Chicken 32**

Cracked Black Pepper Grits, Smokey Collard Greens, Preserved Lemon Pan Sauce

## **Halibut 52**

Yuzu Kosho and Miso Fumet, Bonito Flake Gnocchi, House Apple Kimchi

## **Herbert 2.0 46**

6oz Pan Seared and Butter Basted Tenderloin Filet,  
Green Peppercorn Demi-Glace, Potato Puree, Jerked Carrots, Mango Dust

## **Quinoa Bowl 24**

Grilled Tofu, Mixed Vegetables, Orange Reduction,  
Tzatziki Sauce, Seasoned Arugula

## **Scallop Risotto 48**

Bee Pollen Seared Scallops, Juniper and Parsnip Risotto, Fennel and Lavender Dust,  
Grated Fresh Horseradish, Charred Scallion Oil, Pea Shoots

## **Pork Tenderloin Roulade 34**

Green Chili and Squash Duxelles, Anasazi Bean Puree, Mezcal and Cilantro Cream

## **Skuna Bay Salmon 36**

Seared 6oz Fillet, Sweet Pea and Artichoke Puree,  
Pickled Kumquat and Onion Salad, Fried Latka

## **Duck Breast 45**

Cold Smoked and Seared Duck Breast, Korean BBQ glaze,  
White Curry, Steamed Jasmine Rice, Marinated Bok Choy, Shiso Leaf

*\*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**

