

Entrées

Elk Tenderloin 58

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

12oz Bison New York 58

Charred Broccolini, Garlic Mashed Potatoes

Ribeye 46

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

