



# Entrées

## **Elk Stroganoff** 49

Braised Elk Shoulder, Caramelized Mushroom and Onion, Egg Noodle, Fresh Dill, Lemon Zest Cured Egg Yolk

## **\*Ribeye** 48

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

## **Smoked Half Chicken** 36

Corn Velouté, Roasted Squash and Black Bean Calabasitas

## **Rainbow Trout** 43

White Bean Cassoulet, Black Currant - Sherry Sauce, Radish Gremolata

## **\*Herbert 2.0** 46

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

## **Double Bone Pork Chop** 46

14oz Chop Brined for 24 Hours, Horseradish Mashed Potatoes, Green Beans, Apple - Mustard Beurre Blanc

## **\*Skuna Bay Salmon** 36

Poblano - Parsnip Puree, Hazelnut Dusted Grilled Grapes, Blistered Tomato and Poblano Jam

## **Winter Pasta** 34

House Made Sweet Potato and Goat Cheese Ravioli, Roasted Celery Root, Caramelized Mushroom, Kale, Fried Pancetta, Sage Butter Sauce

\*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 (BOH Fee) 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**