



# Entrées

## **Pork Ribs 31**

Juniper and Sage Rubbed, Slow Smoked Rack of Pork Ribs,  
Horseradish Mashed Potatoes,  
Fried Brussels Sprouts with Parmesan and Balsamic

## **\*Ribeye 49**

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

## **Stuffed Chicken Breast 32**

Prosciutto Wrapped, Brie and Sundried Tomato Stuffed Chicken Breast,  
Wild Rice Pilaf, Asparagus

## **Shrimp and Pollock Pesto Pasta 34**

Linguini, Pesto, Parmesan, Sundried Tomato, Red Onion

## **Elk Stroganoff 49**

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

## **\*Herbert 2.0 46**

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

## **Rack of Lamb 41**

Dijon and Herb Marinated Lamb, White Bean Puree,  
Blistered Tomato and Wilted Kale, Red Wine-Sage Butter, Chimichurri

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

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

## **Garden Delight 29**

Marinated and Grilled Endive, Fennel and Orange Cream, Savory Carrots,  
Broiled Brie and Pea Shoots

*\*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