

## Appetizers

### **Woodsy Wild Mushroom Bisque \$6**

Garnished with white truffle oil and porcini mushrooms

### **Hawaiian Ahi Poke \$13**

Hawaiian style tuna tar tar served with flat bread

### **Assorted Wild Game Sausages \$12**

Garnished with whole grain mustard, caramelized onion marmalade, and crusty bread

## Entrees

### **Grilled Elk Chops with Lingonberry Sauce \$28**

Served with truffle scented whipped potatoes and sautéed spinach

### **Braised Bison Short Rib \$23**

Braised bison tossed with sautéed wild mushrooms, roasted tomatoes, and peas served over pappardelle pasta and garnished with shaved pecorino romano cheese

### **Pan Roasted Magret Duck Breast \$27**

Served with a sauté of brussels sprouts, sweet potato, raisins, and wild porcini mushrooms finished in its own natural juices

### **Line Caught Wild Koho Salmon \$27**

Served with forbidden black rice and sautéed bok choy drizzled with a lemongrass coconut emulsion

### **Roasted Rack of Wild Boar \$26**

Served with braised cabbage, bacon, apples, caraway seeds, and fingerling potatoes

### **Gilled Buffalo Rib Eye \$28**

Topped with crispy seasoned onions and served with roasted garlic mashed potatoes and sautéed asparagus

## Dessert

### **Mini Baked Alaska \$7**

Vanilla cake, chocolate ice cream, and brûléed meringue