



F I R S T

Scallop

Charred Corn Salad, Corn Butter, Corn Nuts,
Camelina Vinaigrette
Mer Soleil Chardonnay

Market Greens

Grilled Nectarine, Roasted Onions & Beets,
Herbed Crostini, Beet Oil Vinaigrette
Giocato Pinot Grigio

White Lump Crab Cake

Sweet & Sour Cabbage, Crispy Wontons,
Sesame-Soy Vinaigrette
Deusa Nai Albariño

Grilled Caesar

White Anchovies, Italian Baguette,
Roasted Tomatoes
Frog's Leap Sauvignon Blanc

Truffle Carbonara

Poached Egg, Broccoli, Peas, Bacon,
Parmesan Rusk
Mer Soleil Chardonnay

Watermelon & Tomato

Radish, Ossau Iraty, Basil & Mint,
Tomato Seed Vinaigrette, 20 Year Balsamic
Frog's Leap Sauvignon Blanc

S E C O N D

Mahi-Mahi

Marcona Almond Puree, Cerignola Olives,
Warm Bacon-Spinach "Salad"
Giocato Pinot Grigio

Hutterite Chicken

(Cut Bank, Mt)
Grilled Peach, Ing, Crispy Leaks,
Carrot, Onion, Celery, Pan Jus
Mer Soleil Chardonnay

Duck 2 Ways

Breast & Foie Gras, Rutabaga, Celery Root & Leaves,
Ver Jus Reduction
Kenefick Ranch Cabernet Franc

King Salmon

Bok Choy, Salsify Chip, Cilantro,
Sweet Chili Soy
Mer Soleil Chardonnay

Bison Tenderloin

Montrail Farms St Ignatius Mt
Butternut Squash Risotto, Oven Dried Goat Cheese,
Flathead Cherry Demi Glace
Kenefick Ranch Cabernet Franc

Wild Mushroom Risotto

Herb Salad
Hitching Post Pinot Noir

S T E A K S

Select Your Cut and Sauce:

Certified Angus Prime Ribeye

New York Strip

Beef Tenderloin

Veal Red Wine Glace

Garlic Herb Butter

Blue Cheese Sauce

Wild Mushroom Cream

Frog's Leap, Rutherford, Cabernet Sauvignon