

## Appetizers

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-  *Scallops in a Shell* \$12  
wild bay scallops and shrimp, braised leeks and forest mushrooms, truffle butter sauce
-  *Pan-Fried Green Chile Crab Cakes* \$12.50  
cucumber and zucchini ribbons, smoked chile remoulade
- Sweet Potato, Asiago and Sage Ravioli* \$9.50  
roasted tomato sauce, shaved asiago, fried sage, wild mushrooms
- Baked Brie in Phyllo* \$9  
topped with house made granola, lavender honey and brown sugar, served with dried apricot marmalade
-  *Hazelnut & Ginger Marinated Buffalo Carpaccio* \$11  
thinly sliced tenderloin, shaved manchego cheese, tomato jam, golden raisins and watercress salad

## Soups

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- Soup of the Evening* \$7.25  
chef's creation of the day
- Potato-Leek Vichyssoise* \$8  
white truffle essence and snipped chives
- Lobster & Brie Bisque* \$10.25  
lobster salad and cognac "VSOP" crème fraiche

## Salads

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-  *Mural Room Salad* \$8.25  
organic spring greens, anjou pear, radish, crumbled feta, rice sticks and green apple vinaigrette
-  *Organic Caesar with House Smoked Wild Caught Salmon* \$11  
*& Pesto Stuffed Artichoke*  
grilled organic romaine, house made Caesar dressing, parmesan crisp
-  *Organic Heirloom Tomato & Mozzarella Salad* \$9.50  
radicchio chalupe, mozzarella pearls tossed in italian vinaigrette and fresh basil, toasted tellicherry pepper and extra virgin olive oil powder with aged balsamic glaze

## Entrées

includes freshly baked organic house breads, housemade crackers and sweet moose butter

### *Slow Roasted Prime Rib of Beef*

truffle mashed potatoes, asparagus, fried parsnip and reduction of pan juices

*Trail Boss Cut (12oz) \$28 Ranch Hand Cut (8oz) \$23*

### *Southwest & Molasses Spiced Elk Loin*

poblano cheddar grits, pickled red cabbage, juniper berry-gin sauce, and huckleberry gastrique  
\$39

### *Whole Roasted Black Angus Beef Tenderloin*

roasted garlic fingerling potatoes, long beans and a cabernet sauvignon reduction  
\$36

### *Duo of Pan Seared Halibut & Bronzed Wild Caught Salmon*

braised mixed cabbage and bok choy, forest mushrooms, granny smith apples and citrus caper vinaigrette  
\$34

### *Vegetable Wellington*

grilled garden vegetables baked in flaky puff pastry with goat cheese and mozzarella, house made tomato-basil sauce and chive oil

\$22

### *Braised Brandied Veal Cheeks*

truffle potato puree, citrus gremolata, garlic chips and brandy jus

\$34

### *Sautéed Idaho Trout*

romesco sauce, wild mushroom risotto, and grain mustard brussels sprouts

\$24.00

### *Tofu Stack*

pan seared tofu, curried cauliflower relish, edamame and lentil ragout, rustic tomato sauce, and green tomato emulsion

\$18

### *Lamb Sirloin with Maple Glazed Pork Belly*

jonny corn cake, zinfandel wine reduction, red onion marmalade and mint emulsion

\$36


### *Coq Au Vin*

wine braised chicken, wild rice pilaf, garden roasted vegetables, and a pinot noir jus

\$28.50

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.\**

*Please notify your server of any food allergies or dietary restrictions.*

 Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

Executive Chef GTLC - Vishwatej Nath