

APPETIZERS

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- Sweet Potato, Asiago and Sage Ravioli** \$9
wild mushrooms and fire-roasted tomato ragout
- Crispy Seared Diver Scallops** \$11
wilted arugula and mint salad, smoked chili mango vinaigrette and fried cilantro tostone
- Baked Brie in Phyllo** \$9
topped with housemade granola, lavender honey and brown sugar, served with dried apricot marmalade
-  **Hazelnut & Ginger Marinated Buffalo Carpaccio** \$10.50
thinly sliced tenderloin, tomato jam, plumped golden currants and watercress salad
-  **Pan-Fried Hatch Green Chile Crab Cakes** \$12
cucumber and zucchini ribbons, smoked chile remoulade

SOUPS

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- Potato-Leek** \$8
Vichyssoise
white truffle essence and snipped chives
- Lobster & Brie Bisque** \$10
lobster salad and cognac crème fraiche
- Soup of the Evening**
chef's creation of the day
\$7

SALADS

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-  **Mural Room Salad** \$8
organic greens, sliced anjou pear, beet chips, crumbled feta and green apple vinaigrette
-  **Caesar Salad & Cold Smoked Salmon** \$10
organic heart of romaine, parmesan basket and tequila-cured wild salmon
-  **Organic Heirloom Tomato & Mozzarella Fresca** \$9
radicchio chalupa, fresh basil, lemon-chive oil, aged balsamic glaze and freshly ground toasted black pepper

 Appetite for Life - Sustainable Cuisine

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

ENTRÉES

includes freshly baked breads, housemade crackers and sweet moose butter

Slow Roasted Natural, Grass-Fed Prime Rib

sea salt and horseradish crusted, English-cut smoked mashed potatoes, asparagus and reduction of pan juices
Trail Boss Cut (12oz) \$28 Ranch Hand Cut (8oz) \$23

Southwest & Molasses Spiced Elk Loin

served rare with poblano-white cheddar grits, pickled red cabbage and juniperberry-gin sauce
\$38

Whole Roasted Black Angus Beef Tenderloin

confit of artichokes, fingerling potatoes, french green beans, pinot noir reduction,
smoked sea salt and truffle butter
\$35

Herb-Crusted Wild Caught Alaskan Salmon

organic quinoa and orzo pilaf, sweet corn-smoked chile broth, achiote oil and grilled garlic baguette
\$33

Vegetable Wellington

grilled garden vegetables, goat and mozzarella cheese baked in flaky puff pastry housemade tomato-basil sauce and chive oil
\$22

Free-Range Chicken with Green Apple & Olive Bread Stuffing

boneless half chicken, black-eyed pea succotash and herb jus
\$28

Skillet-Roasted Idaho Red Trout

polenta cake, crab, prawn and charred tomato ragout, cajun black butter and béarnaise mayonnaise
\$24

Tempura Fried Tofu Lasagne

julienne vegetables, sour apple and couscous salad tossed with sherry and hoisin
citrus gastrique, sweet soy drizzle and macadamia nut relish
\$18

Rotisserie Tamarind-Glazed Duck

red curry basmati rice tamale, mango-cabbage salad and sesame pancakes
\$28

**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.*

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