

COURSE ONE

CHARCUTERIE BOARD*: Ask Your Server for Today's Selection 16

TUNA POKE*: Ahi Tuna, Daikon, Avocado, Wasabi Aioli, Citrus Cilantro Vinaigrette, Sesame Chip 14

FLAVORS OF MEXICO: Smoked Chicken, Mole, Cotija Cheese, Jalapeño Jam, Corn Salsa, Honey Chipotle Vinaigrette 10

SEARED SCALLOP*: Scallop, Rice Cake, Coconut Curry Saffron, Asian String Vegetables 12

COURSE TWO

SOUP OF THE DAY 7

GRILLED CAESAR*: Grilled Romaine, Parmesan Crisp, Tomato, Caesar Dressing, Crostini 12

BEET SALAD: Beets, Arugula, Goat Cheese, Hazelnut Purée, Cashew Brittle 13

WEDGE SALAD: Butter Lettuce, Gorgonzola Dressing, Pancetta, Vertical Harvest Tomatoes, Frizzled Shallots 10

CAPRESE: Burrata Cheese, Tomato Confit, Pesto, Honey Balsamic, Local Greens, Focaccia 14

MAIN COURSE

NORTH GRILLE FILET*: 8oz Locally Raised, Grass Fed Lockhart Ranch Beef, Prosciutto Wrapped Asparagus, Potato Gratin, Balsamic Gastrique 36

HERB ROASTED CHICKEN: Marinated Half Chicken, Panzanella Salad, Natural Jus 24

TOMAHAWK CHOP*: Niman Ranch Pretzel Crusted Pork Chop, Bourbon Glazed Heirloom Carrots, Potato Gratin 32

FRESH CATCH*: Ask Your Server for Today's Selection/Market Price

OPEN RANGE PASTA*: Free Range Elk & Bison Meatball, Pappardelle Pasta, Marinara 26

BY THE BAY SHRIMP PASTA*: Blackened Shrimp, Penne Rigate, Alfredo, Broccoli, Tomato 28

GARNET CANYON BOWL: Cinnamon Seasoned Butternut Squash, Sea Salt Brussel Sprouts, Dried Cranberries, Pecans 22

BISON BURGER*: Grass Fed & Free Range House Made Patty, Local Greens, Promontory Cheddar, Mushroom Duxelles, Smoked Bacon, 460 Ciabatta 20

18% Gratuity is Included on All Checks

-PLEASE INFORM YOUR SERVER OF ANY ALLERGIES-

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for health information.