**Appetizers**

**Roasted Bone Marrow ~DF**

Cherry-Espresso Compote, Confit Shallots, Crostini 18

* **Beet Bruschetta ~GF, Veg**

House Beet Chips, Whipped Orange Infused Goat Cheese

Pistachio Crumble, Ginger-Honey Drizzle 16

**Butcher's Plate**

Chef’s Selection of Local and Imported Cured Meats and Cheeses, Olive Tapenade, Brandy-Fig Compote, Whole Grain Mustard, Slide Ridge Honeycomb, Crostini 32

**Poached Shrimp Tostadas**

Blood Orange Salsa, Avocado, Pickled Radish, Cotija Cheese, House Tostada 17

**Soups**

* **Pear-Parsnip ~GF, Veg**

Bourbon-Vanilla Reduction cup 9 bowl 12

**Kettle Soup du Jour**

Chef's Creation of the Day cup 9 bowl 12

**Salads**

**Smoked Trout Caesar**

Local Idaho Trout, Grilled Romaine Heart, Shaved Parmesan Cheese, Croutons, House Caesar Dressing 18

* **Mural Room ~GF, Veg**

Organic Spring Greens, Sliced Strawberries, Crumbled Feta Cheese, Candied Pecans, Red Onions,

Apple-Bourbon Vinaigrette 15

* **Apple-Fennel ~GF, Veg**

Arugula, Julienned Fennel, Granny Smith Apple, Parmesan,

Brown Sugar Walnuts, Lemon-Dill Vinaigrette 17

**Entrées**

**Soy-Ginger Pork Belly ~DF**

Ramen Noodles, Chili Marinated Cucumber, Baby Bok Choy, Miso Broth 28

\*Substitute Oyster Mushroom (v)

**Bison Osso Bucco**

Navy Bean Cassoulet, Pancetta, French Green Beans 36

**Elk Bolognese**

Elk, Pork & Veal Ragu, Pappardelle,

Parmesan Reggiano 32

* **Roasted Spaghetti Squash ~GF, V**

Coconut-Curry Cream, Candied Pecans, Granny Smith Apple 27

* **Clear Creek Idaho Red Trout ~GF**

Brown Butter-Sweet Potato Puree, Pine Nut-Sage Vinaigrette, Broccolini 37

**Off the Grill**

With Choice of Sauce and Two Accompaniments

**(8oz) Airline Chicken Breast 35**

** (6oz) Alaskan King Salmon 37**

**(8oz) Prime NY Striploin 40**

**(6oz) Filet Mignon 48**

**(8oz) Wagyu Flat Iron Steak 50**

**(8oz) Aus Jus Prime Rib 42**

**Accompaniments**

Rice Pilaf ~GF

Grilled Broccolini ~GF, V

Burgundy Mushrooms ~GF, V

Smoked Bacon and Shallot Yukon Mashed Potatoes ~GF

**Sauces**

Brandy Peppercorn ~GF, Veg

Bearnaise ~GF, Veg

Lemon-White Wine Cream ~GF, Veg

Horseradish Crème Fraiche ~GF, Veg