

# Appetizers

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## **Petit Bison Tenderloin En Croûte 30**

Bison Filet, Prosciutto, Golden-baked Puff Pastry,  
Forest Mushroom Pâté, Huckleberry Demi-Glace

## **Crab Gratin 21**

Gruyere, Balsamic Reduction, Chopped Parsley, Sliced Baguette

## **Heluka Pork Belly 20**

Parsnip Puree, Pomegranate Reduction - *Gluten Free*

## **Whipped Ricotta Crostini 17**

Roasted Wild Mushrooms, Baby Arugula, Shaved Parmesan, Truffle Oil - *Vegetarian*

# Soups & Salads

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## **Cream of Wild Mushroom Soup**

Smoked Paprika

Cup 10

Bowl 13

## **🌱 Mural Room Salad 17**

Organic Spring Greens, Sliced Strawberries, Crumbled Goat Cheese, Candied Walnuts,  
Red Onions, Maple Bourbon Vinaigrette - *Gluten Free, Vegetarian*

## **🌱 Arugula, Citrus and Fennel Salad 19**

Ruby Red Grapefruit, Cara Cara Orange, Clawson Stilton Lemon Dulce,  
Citrus Vinaigrette - *Gluten Free, Vegetarian*

## **🌱 Smoked Trout Caesar\* 22**

Local Idaho Trout, Romaine Hearts, Shaved Parmesan, Croutons,  
House Caesar Dressing

**🌱** Appetite for Life: Healthy & Sustainable Cuisine

\*Consuming raw or undercooked meat, fish or poultry may increase your risk of foodborne illness.

All menu items prepared in a facility that contains wheat, soy, dairy, tree nuts and ground nuts.

Please discuss any dietary restrictions with your server.

20% gratuity will be added to parties of 8 or more.

\$20 corkage fee per 750ml bottle

# Entrées

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## Bison Osso Bucco 44

Creamy Polenta, Sautéed Spinach, Red Wine Reduction - *Gluten Free*

## Elk Bolognese 40

Elk, Boar & Veal Ragu, Pappardelle, Pecorino Romano

## Roasted Butternut Squash 38

Wild Rice Pilaf, Wyoming Whisky Infused Cranberries,  
Mint, Parsley, Roasted Pecans - *Gluten Free, Vegan*

## Clear Creek Idaho Rainbow Trout\* 44

Sweet Potato Puree, Pine Nuts, Sage Brown Butter, Broccolini - *Gluten Free*

# Off the Grill

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With Choice of Sauce and Two Accompaniments

## 7oz Piment d'Espelette Tofu Steak 37

## 7oz Redbird Airline Chicken Breast 39

## 7oz Skuna Bay Pacific Salmon\* 46

## 8oz Black Angus Filet Mignon\* 55

## 4oz Filet Mignon and 5oz Lobster Tail\* 62

## 8oz / 12oz Herb Crusted Prime Rib\* 49/ 54

Au Jus

### Accompaniments

Grilled Zucchini - *Gluten Free, Vegan*  
Grilled Broccolini - *Gluten Free, Vegan*  
Caramelized Onion Mashed  
Potatoes - *Gluten Free, Vegetarian*  
Sundried Tomato Orzo - *Vegan*

### Sauces

Brandy Green Peppercorn Reduction - *Gluten Free*  
Burgundy Demi-Glace - *Gluten Free*  
Creamy Dill Yogurt - *Gluten Free, Vegetarian*  
Horseradish Crème Fraiche - *Gluten Free, Vegetarian*

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