

Appetizers

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

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

Bison Osso Bucco 44

Creamy Polenta, Sautéed Spinach, Red Wine Reduction

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

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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