

THE GRILLE

DINNER MENU

STARTERS

SEAFOOD CHOWDER 9

New England Style with Fresh Lobster, Shrimp, Crab, Scallops. Served in a Homemade Bread Bowl

LOCAL CHEESE CURDS 11

Beer Battered Fresh Cheese Served with a Duo of Dipping Sauces

TEXAS WILD GAME CHILI 9

Elk, Bison and Pork with Guajillo and Chipotle Chilies, Served in a Homemade Bread Bowl

SPINACH SALAD 14

Heirloom Spinach, Gorgonzola Cheese, Dried Cranberry, Granny Smith Apple, Candied Walnuts, Huckleberry Vinaigrette

SUPER GREENS SALAD 15

Rainbow Kale, Brussels Sprouts, Napa Cabbage, Radicchio, Quinoa, Dried Cranberry, Crispy Chickpea, Lemon Poppy Dressing

BABY ROMAINE CAESAR SALAD 14

Romaine, Shaved Parmesan, Homemade Croutons

BAR MENU

SMOKED IDAHO TROUT DIP 11

House Smoked Trout with Cream Cheese, Spinach Artichokes, Pita Chips

THE ANGUS BURGER 16

8 oz Fresh Angus Beef, American Cheese, Lettuce, Tomato, Onion, Pickle, Idaho Fries

BAKED FRESH CHICKEN WINGS

Choice of Spicy Buffalo, Chipotle Ranch, Sriracha Ketchup or Honey BBQ
Dozen 17
1/2 Dozen 9

DUCK CONFIT POUTINE 18

Slow Braised Duck in a Homemade Poblano Gravy with Fresh Cheese Curds served over Idaho Fries

FEATURED SELECTIONS

GRILLED ANGUS BEEF TENDERLOIN 46

Brandy Peppercorn Demi Glace, Seasonal Vegetables, Caramelized Leek and Potato Latke

WILD GAME MEATLOAF 29

Elk, Bison and Pork, Whipped Potato,
Crispy Brussel Sprouts, Tobacco Onions

ROASTED BREAST OF CHICKEN 26

Apricot-Citrus Glaze, Rice Pilaf, Charred Caulilini

BOUILLABAISSE 39

Fresh Scallops, Mussels, Shrimp, Crab, Lobster in a Rich Saffron Broth

BUTTERNUT SQUASH RISOTTO 21

Tender Arborio Rice, Roasted Vegetables

SWEET TREATS

GHIRARDELLI CHOCOLATE POTS DU CREME 8

VANILLA CREME BRULEE 8

Classic Vanilla Custard with Fresh Berries, Whipped Cream

HOMEMADE PIE 6

Please ask about our daily selection
Ice Cream 2