

## ENTREES

### **Mediterranean Scallops\***

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Sweet pan seared scallops with a tomato citrus sauce. Served with grilled asparagus and fried polenta topped with feta cheese.

37

### **Honey Garlic Glazed Salmon\***

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Fresh Salmon filet pan seared and served over cilantro jasmine rice and jerked kabob vegetable

37

### **Marinated Game Hen**

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Marinated 24hrs in our special blend of herbs and spices, baked crispy. Served with jerked kabob vegetables and garlic roasted fingerling potatoes

30

### **Tuscan Grilled Shrimp**

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Jumbo Grilled Shrimp over a light lemon cream sauce with Spinach, Cherry tomato, fresh herbs and Bucatini pasta

30

### **Buffalo Short Ribs**

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Braised slowly served over Colcannon mashed and bison jus

30

### **Wapiti Meat Balls**

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Homemade Meatballs with Ground Elk and Pork served over Bucatini Pasta and fresh tomato sauce

28

### **Pork ala Poblano\***

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A beautiful pan seared pork flat iron with chimichurri, a cilantro jasmine rice and zucchini poblano.

30

### **Tenderloin\***

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Basted with fresh garlic and butter in a cast iron skillet. Topped with bordelaise sauce. Served with garlic roasted fingerling potatoes and grilled asparagus.

40

### **Ribeye\***

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Cast Iron Seared 16oz Ribeye topped with roasted garlic herb butter, sweet potato fries fried in duck fat and jerked kabob vegetable

47

\*Please be advised that the consumption of raw or undercooked product may cause foodborne illness.