

Starters

<i>Artichoke Spinach Dip / Tortilla Chips</i>	\$13
<i>Bang Bang Shrimp / Creamy Sambal Sriracha Sauce</i>	\$16
<i>Shrimp & Pork Eggrolls / Soy sauce & Vietnamese sweet dipping sauce</i>	\$13
<i>Seattle Style Crab Cakes / Arugula Salad with Vinaigrette & Dill Lemon Aioli</i> ..	\$19
<i>Jumbo Chicken Wings</i>	Six - \$11 Twelve - \$20
<i>Santa Fe Dry Rub, Thai Chili, BBQ, Buffalo</i>	
<i>Shrimp Cocktail</i>	Six - \$16 Twelve - \$27
<i>Fried Artichoke Hearts / Roasted garlic & lemon Aioli</i>	\$12
<i>Fresh Fried Pacific Oysters / Cocktail sauce</i>	\$19
<i>Fresh Pacific Oyster Shooters / Drizzle of tequila or vodka & cocktail sauce</i>	\$6

Soups & Salads

<i>House-Made New England Clam Chowder</i>	Cup \$7 Bowl \$14
<i>Chef's Soup Du Jour</i>	Cup \$5 Bowl \$9
<i>Classic Caesar</i>	\$13
<i>Add Chicken</i>	\$20
<i>Add Shrimp</i>	\$22
<i>Add Fried Oyster</i> ..	\$24
<i>Add Fried Artichokes</i> ..	\$17
<i>Wedge Salad</i>	\$12
<i>Chopped bacon, gorgonzola crumbles, tomatoes and onions. Served with house bleu cheese.</i>	
<i>Add Chicken</i> ..	\$20
<i>Add Shrimp</i> ..	\$22
<i>Flying Saddle Salad</i>	\$23
<i>House mixed greens topped with dried raisins, candied walnuts, gorgonzola crumbles, heirloom tomatoes, red onions, cucumbers, and crunchy chicken. Served with raspberry vinaigrette.</i>	

Steaks / Chops & Wild Game

All entrees are accompanied with a choice of two sides.

*Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes,
house made Mac & Cheese or wild rice.*

Upgrade to a small Caesar for \$4

Surf your steak with shrimp for \$8

(Scampi, Blackened, Grilled)

1/2 lb. King Crab Legs \$MP

10 oz. Fresh Cracked Pepper Crusted New York\$47

Topped with gorgonzola compound butter

14 oz. Ribeye.....\$54

Topped with roasted garlic, parmesan and peppercorn compound butter

8 oz. Prime Baseball Top Sirloin.....\$39

Topped with roasted garlic, parmesan and peppercorn compound butter

8oz. Filet Mignon.....\$46

Topped with a cabernet demi

Korean Short Ribs.....\$37

Served with jasmine rice, stir fry vegetables, house made cucumber kimchi

16 oz. Dry Aged Bison Kansas City Strip.....\$MP

Topped with roasted garlic, parmesan and peppercorn compound butter

Rack of Wild Boar.....\$44

Topped with a pomegranate demi

Prime Rib

Prime Rib is accompanied with a choice of two sides.

*Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes,
house made Mac & Cheese or wild rice.*

(Served Friday & Saturday Only -Reservations Recommended)

Herb and rock salt crusted, then slow roasted to perfection.

8 oz. Hens Cut \$27 12 oz. Rooster Cut \$37 16 oz. Saddle Cut \$47

**Notice: consuming raw or undercooked meats, poultry, seafood shellfish,
or eggs may increase your risk of foodborne illness.**

From The Sea

All seafood is accompanied with a choice of two sides.

*Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes,
house made Mac & Cheese or wild rice.*

Upgrade to a small Caesar for \$4

Fresh Pacific Oyster Plate.....\$32

Served with cocktail sauce, lemon wedge

Fresh Walleye Potato Jacket.....\$39

Sea salt vinegar potato chip crusted, topped with a lemon caper beurre blanc

Fresh Norwegian Salmon.....\$37

Charbroiled and topped with our lemon pesto butter

Tiger Shrimp Skewers.....\$28

Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter

Crab Cake Plate.....\$29

Arugula salad with a lemon vinaigrette and a dill lemon aioli

Blackened Cod.....\$29

Dusted with our house-made Cajun spice and seared to perfection

Alaskan King Crab Legs 1 LB.....\$MP

Served with drawn butter, lemon wedge

Parties of 7 or more will be placed on one check.

A 20% service fee will be added to all parties of 7 or more.

Pastas and Ravioli's

All pastas are served with house salad or soup du jour

Elk Ravioli's.....\$32

Topped with pesto marinara

Smoked Trout ravioli's.....\$34

Topped with a chardonnay alfredo sauce, with spinach, mushrooms, garlic, grape tomatoes

Chicken Marsala.....\$29

Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce.

Served over chive and garlic infused pappardelle pasta or wild rice

House Chicken Parmesan.....\$29

*Layed over chive and garlic infused pappardelle pasta, Topped with our house marinara sauce
and mozzarella, baked to perfection*

Burgers / Sandwiches

*Served with rosemary fries, butter lettuce, tomato, onion and Kosher pickles. Topped with your
choice of white cheddar, bleu cheese, ghost pepper jack, American, mozzarella, smoked gouda or
Swiss cheese.*

Upgrade to sweet potato wedges or onion rings for \$4

Add fried egg \$3 Add bacon \$4 Add mushrooms \$3 Add Grilled onions \$3 Artichoke hearts \$4

Substitute gluten free bun \$3

8 oz. 100% Kobe House Burger.....\$22

Served on a Focaccia Bun

Ribeye Stacker.....\$22

Thinly sliced choice ribeye pan fried with grilled onions, mushrooms and three cheese sauce.

Served on a baguette roll with Au-jus

Saddle Chicken Sandwich.....\$18

Lightly breaded chicken thigh topped with cheddar cheese, served with a side of siracha mayo

Cajun it up for \$4 (jalapenos and ghost pepper)

8 oz Bison Burger.....\$26

Served on a Focaccia Bun