

STARTERS

SHRIMP MARTINI

Jumbo grilled shrimp, chipotle orange honey cocktail sauce. \$18.95

CARPACCIO OF THE DAY

Herb crostini, roasted garlic oil, chive oil. MP

LOBSTER SPRING ROLLS (2)

Made in house with lobster, napa, carrot, sesame ginger dressing. \$18.95

TUNA PICA

Sashimi tuna, green onions, avocado, sesame seeds, crispy wonton, Yuzu, wasabi, pickled ginger, wakame. \$18.95

HOT HONEY BOURBON STEAK TIPS

Shaved jalapeños, crispy onions. \$17.95

FRESH MOZZARELLA CAPRESE

Sliced fresh mozzarella, heirloom tomatoes, tomato basil olive oil-balsamic dressing. \$16.95

SOUPS

LOBSTER BISQUE

Crème fraîche, chive oil, grilled crostini. \$12.95

ELK CHILI

Hearty western chili, chopped red onion, shredded cheddar, crema. \$12.95

PASTA

FETUCCINI BOLOGNESI

Slow cooked Italian meat sauce over pasta. \$25.95

LINGUINI VONGOLE

Clams, parsley, lemon, butter, garlic, white wine. \$25.95

SPAGHETTI MARGHERITA

Garlic, tomato, basil, fresh mozzarella. \$24.95

ELK RAVIOLI

Marinara, romano parmesano. \$29.95

ENTRÉES

BRAISED TENDERLOIN TIPS

Slowly cooked tender beef with aromatic herbs, vegetables, au jus, on a bed of saffron risotto. \$26.95

ROASTED HALF CHICKEN, PERUVIAN STYLE

Garlic mashed potatoes, asparagus, chimichurri. \$24.95

BISON BURGER

Brioche bun, applewood smoked bacon, gouda, bacon and onion marmalade, house made French fries. \$23.95

OSSO BUCO

Braised beef shank, red wine, veggie risotto. \$32.95

VEGGIE NAPOLEON

Seven layers of grilled veggies, roasted garlic oil, chimichurri. \$24.95



FLYING SADDLE

— RESORT —

EST.  1947

SALADS

ALL DRESSINGS ARE HOUSE MADE

SALMON SHARENE

Grilled salmon, tangerines, sliced almonds, avocado, cherry tomatoes, and spinach, citrus vinaigrette. \$24.95

CEASAR

Grilled baby romaine, drizzled with caesar dressing, brioche croutons, and cured egg. \$16.95

WEDGE

Crisp wedge of iceberg, bacon crumbles, cherry tomatoes, red onions, our own blue cheese dressing. \$16.95

HOUSE

Mixed greens, onion, tomato, cucumber, carrots. \$8.95

FISH

GRILLED RED SNAPPER

Roasted corn salsa, garlic mashed potatoes. \$37.95

MISO COD

Bok choy, shitake mushroom, black miso dressing, garlic mashed potatoes. \$37.95

FAROE ISLANDS SALMON

Oven roasted salmon, asparagus and mashed potatoes, truffle, passion fruit, vanilla-vinaigrette. \$37.95

CANADIAN COLD WATER LOBSTER

Roasted or char broiled with asparagus, garlic mashed potatoes, red pepper coulis. MP

FROM THE BUTCHER'S BLOCK

RIBEYE

USDA prime angus, garlic mashed potatoes, asparagus. \$59.95

NEW YORK

USDA prime angus, garlic mashed potatoes, asparagus. \$59.95

FILLET MIGNON

USDA prime angus, garlic mashed potatoes, asparagus. \$54.95

SKIRT STEAK

Marinated and grilled, chimichurri, garlic mashed potatoes, grilled asparagus. \$32.95

CIDER CURED PORK LOIN CHOP

Maple glaze, caramelized apple, garlic mashed potatoes, asparagus. \$38.95