

Appetizers

Primus Pork Belly

vinegar braised heritage pork belly, blueberry soy glaze, rice crackers

Bison Tartare

bison filet, parsley, garlic, lemon, capers, olive oil, sea salt and black pepper, smoke cured egg yolk, served with lavash, warm puff pastry and balsamic glaze

Charred Octopus

house smoked heirloom tomato sauce, fried capers, toasted baguette, olive aioli, fine herbs

Colorado Goat Cheese

Herb whipped goat cheese, puff pastry, jalapeño jelly, charred green onion oil, lavash

Entrees

Lobster & Scallops

pan seared scallops and butter poached lobster in a uni foie gras garlic butter sauce, choice two sides

Lobster Roll

butter poached Maine lobster, green onion, parsley, lemon, toasted bun, served with slaw, french fries (Served HOT or COLD)

Lobster Mac

butter poached lobster, lobster four cheese cream sauce, rooster comb pasta, roasted tomato, basil, garlic, panko, plank shaved parmesan, chili flakes

Bison & Tortellini

grilled bison sirloin, kabotcha mascarpone, chilled truffle oil, beurre nosite, aged balsamic reduction, balsamic greens, plank shaved parmesan

Pan Seared Scallops

butter basted Maine scallops, seared pork belly, lobster risotto, sautéed spinach, roasted red pepper broth

Vegetarian

wild mushrooms, white beans, heirloom cherry tomatoes, local herbed goat cheese, balsamic greens, pickled beets

Crab Roll

butter poached Maine crab, green onion, parsley, lemon, toasted bun, served with slaw, french fries (Served Hot or Cold.)

Primus Baller Roll

butter poached Maine lobster and crab, green onion, chives, lemon, toasted bun, slaw, french fries. (Served HOT or COLD)

Salads

Wild Mushroom Salad (Half)

wild mushrooms tossed in warm pancetta, point Reyes bleu cheese, red onions, heirloom cherry tomatoes, mixed greens, honey lemon drizzle

Pickled Beet & Artichoke Salad (Half)

local, organic pickled beets, crispy fried artichokes, local goat cheese, red onions, candied almonds, radish, balsamic vinaigrette

Pickled Beet & Artichoke Salad (Whole)

local, organic pickled beets, crispy fried artichokes, local goat cheese, red onions, candied almonds, radish, balsamic vinaigrette

Wild Mushroom Salad (Whole)

wild mushrooms tossed in warm pancetta, point Reyes bleu cheese, red onions, heirloom cherry tomatoes, mixed greens, honey lemon drizzle

Brule Caesar (Whole)

broiled wedge, aged parmesan, red wine pickled red onion, cherry tomatoes, aged prosciutto, point reyes bleu cheese dressing, balsamic vinaigrette, house crotons.

Brule Caesar (Half)

broiled wedge, aged parmesan, red wine pickled red onion, cherry tomatoes, prosciutto, point reyes bleu cheese dressing, balsamic vinaigrette

Proteins

Wagyu Sirloin

Elk Ribeye

12 oz New Zealand

Bison Filet 6 oz

6 oz Rock River Ranch Bison Filet, choice two sides, pancetta butter compound or bison demi sauce

Venison Strip

12 oz New Zealand, choice two sides

Denver Lamb Rack

10 oz Denver Lamb Rack - Choice of 2 Entree Sides

Bison Filet 10 oz

Ostrich Filet

8 oz Top Loin Filet - Nebraska Red wine rosemary marinade

Heritage Pork Tomahawk

Achiote, jalapeno, tequila, cilantro and onion marinade 15 oz choice two sides choice butter or demi glaze

Elk Strip

8 oz Western Canada - Choice of two entree sides

Bison Sirloin

6 oz Rock River Ranch - choice two sides

Sides

Lobster Tail

Potato of the Day

Foie Gras

Crab (King)

Dinner Rolls

Slaw

Pomegranate Blue Cheese Brussel Sprouts

Brussel sprouts fried with Point Reyes blue cheese, butter, pomegranate reduction, parsley, sea salt and cracked pepper

Lobster 6 Oz

French Fries

Crab (Maine)

Harissa Roasted Cauliflower

Harissa Roasted Cauliflower

Side Salad

Lobster 3 oz

Lobster Risotto

arborio superfino rice cooked in shell stock, garlic, butter, cream with chopped lobster

Kids Menu

Kids Quesadilla

Kids Mac & Cheese

Noodles with cheese sauce

Kids Buttered Noodles

Fettuccini noodles buttered with salt and pepper

Kids Chicken Tenders

Kids Grilled Cheese

Grilled Cheese with French Fries

Kids Burger

Hamburger - with or without cheese - side of fries

Beverages

Arnold Palmer

Tommy Knocker Root Beer

Iced Tea

Mocktail

Boylan Ginger Ale

Coca Cola

Lemonade

Beer

Lush Puppy

Mountain Time Lager

Alaskan Amber Ale

Truly Hard Seltzer

Bell's Lager of the Lakes

1554 Dark Ale

Cocktails To Go

DGO Gin Fizz

Magellan Gin, Lemon, Simple Syrup, Club Soda

Old Fashioned

knob creek rye, simple syrup, fresh orange peel

Paloma

casa noble tequila, lime juice, club soda, grapefruit juice

Apple(tini)

grey goose vodka, sour apple schnapps, lemon lime juice, house made caramel, apple caviar served on the rocks

Floradora

lee spirits strawberry gin, lime juice, ginger ale

Primus Dark & Stormy

bacardi rum black, cointreau, ginger beer, lime juice, orange bitter, lime

Red Wine (By the Bottle)

LaCelia Pioneer Malbec

Alexander Valley Redemption Zinfandel

2014 this is a big wine with spicy aromas of blackberry, blueberry, dark chocolate, black pepper, oak, vanilla and tea leaves.

Belle Glos Pinot Noir (Las Alturas)

2018 Deep purple garnet in color, this wine has over-flowing aromas of sun ripened cherries, sweet plus, hints of cola and white pepper.

CS Substance Cabernet

2018 Depth and layer upon layer, black cassis, dark cherry, tobacco leaf, and morels. Then, pushes on to a full palate, that is savory, mineral-driven and earthbound.

Ferrari Carano Tresor Red Blend

2014 Vibrant aromas of cassis, plum and pomegranate combine with notes of olive, cedar, mocha and a subtle hint of smoke that lead to flavors of cherry and blueberry on the palate.

Jordan Cabernet Sauvignon

2015 Aromas of black cherries, pomegranate, dried cranberries and a hint of graphite channel classic bordeaux.

Routestock Cabernet

2016 Complex aromas of black plum, blackberry and roasted coffee, entwined with delicately roasted spices.

Unshackled Red Blend

2018 Prisoner Wine Company: A blend of Zinfandel, Malbec, Petite Syrah, Syrah and Grenache. This wine opens with aromas of raspberry, blueberry and crushed violets.

Girardin Pommard Burgandy

Attimo Barolo

2015 A beautiful ruby red color trending to garnet red which will intensify with aging. The Barolo features a complex bouquet combining fresh fruit and spice with elegance and finesse.

Boen Pinot Noir

2017 Russian River Valley Joseph Wagner Winemaker. Dark plum and white pepper aroma on the nose.

Faust Cabernet Bottle

2017 a blend of their estate vineyards in Coombsville and Rutherford and mountain sourcing in Atlas Peak, Mount Veeder, and Howell Mountain. Intense yet fresh with juicy blue and black notes.

Imagery Cabernet

2017 Bright dark ruby color. Confectured aromas of grenadine and berry smoothie with a supple, bright, fruity light to medium body.

Rex Hill Pinot Noir

2017 - The 2017 Rex Hill Willamette Valley Pinot Noir opens with heady, ripe fruit. Notes of black cherry, raspberry, black plum, red currant and blackberry. Floral aromas.

Saldo Zinfandel

2017 Dark ruby color with bold aromas of black licorice, black pepper, cherry and baking spice.

Sparkling Wine (By the Bottle)

Bouvet Brut

Sparkling

Conundrum Brut Rose

Sparkling

Lucien Albrecht Brut Rose

White Wine (By the Bottle)

Trefethen Dry Riesling

Boen Chardonnay

2018 Opulent flavors with a silky, alluring texture, flavors of apricot, lemon-cream tart and vanilla.

Cline Viogner

2018 Rich and distinctive aromas of pears, apricots, orange blossoms and honeysuckle. It has a blockbuster flavor and full body mouth mouth feel.

Imagery Sauvignon Blanc

2018 Subtle honeysuckle aromas gently perfume the nose. Vibrant notes of citrus, lemon-lime, and grapefruit play on the tongue as a hint of dry Muscat (15%) lends refinement and softness.

Matanzas Creek Sauvignon Blanc

2018 Captivating aromas of pink grapefruit, honeydew melon, kiwi, asian pear, white nectarines and fresh pineapple.

St. Francis Chardonnay

2017 This is a refreshing, medium-bodied Chardonnay with flavors and aromas of green apple, juicy pear and melon with a background note of marzipan.

Alexander Valley Gerwurz

Oakville Cab

Ferrari Carano Fume Blanc

2018 Bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

La Crema Mont Rose

2018 Aromas of Mandarin, pink grapefruit and guava. Flavors of watermelon, strawberry and blood orange are complemented by undertones of minerality.

Oyster Bay Sauvignon Blanc

2019 Pale straw green in color with brilliant clarity, zesty and aromatic with lots of lively fruit characters.

Desserts

Cake of the Week

Chef's Weekly Creation

Flourless PB Chocolate Cake

Flourless Chocolate Cake with Peanut Butter mascarpone filling, covered in chocolate sauce

Truffles

Truffles

Berry Colorado Goat Cheese Cheesecake

Mixed Berry Goat Cheese, Graham Cracker Crust, Fresh Fruit
