

STARTERS

GRILLED FOCACCIA

Trio of Dipping Oils

18

CRISPY BRUSSEL SPROUTS

Pecorino Cheese, Pistachio, Spanish Olive Oil (V|GF)

19

CALAMARI TRIO

Calamari, Shrimp, Chickpea, Calabrian Chili Aioli

23

TRUFFLED AHI TARTAR

Bell Pepper, Balsamic Reduction, Chive, Wonton Chips

20

CURED SALMON & CAVIAR

Potato Crostini, Lemon Crème Fraîche, Royal Sterling Caviar

23

CHICKEN WINGS

Spicy Apricot Glaze, Zing Sauce (DF)

19

ELK CHILLI

Roasted Hatch Pepper, Sweet Potato, Hominy, Sour Cream, Cilantro, Scallion

23

DRINKS

5

FOUNTAIN

coke, diet coke, sprite, mr. pibb, root beer, lemonade

5

ICED TEA

COFFEE

ASSORTED HOT TEAS

HOT CHOCOLATE

HOT APPLE CIDER

V Vegetarian | VN Vegan | N Nuts | GF Gluten Free | DF Dairy Free

SOUPS

SOUP SPECIAL
Ask your server about our soup of the
day.
10

HOUSE-MADE TOMATO
Crouton, Shaved Parmesan
12

SALADS

Add: Chicken 11 | Shrimp 14 | Steak 16

CITRUS SALAD
Orange, Olive, Pistachio, Walnut,
Stracciatella Cheese, Citrus Vinaigrette
(VN | N)
20

KALE & BARLEY SALAD
Cotija Cheese, Dried Cranberries,
Strawberry, Honey, Mint, Lime
Vinaigrette
19

BURRATA
Cherry Tomato, Peaches, Basil,
Pistachio, Pomegranate, Balsamic
Reduction, Agave (V | N)
23

GRILLED CAESAR
Baby Gem Lettuce, Anchovy, Soft Egg,
Parmesan, Crouton Crumble
19

SANDWICHES & BURGERS

Includes Side of Fries, Garlic Fries, or Asian Slaw

GRILLED CHICKEN SANDWICH
Charred Onions, Peaches, Goat
Cheese, Arugula, Spicy Honey on
Ciabatta Roll
25

BUFFALO MOZZARELLA
Heirloom Tomato, Balsamic Reduction
on House-Made Focaccia (V)
25

FIREFALL BURGER
Provolone Cheese, Fried Egg, Crispy
Onion, Arugula, Calabria Aioli, House
Greens
28

WAGYU BURGER
8oz American Wagyu Beef, Lettuce,
Tomato, Onion, Aged Cheddar,
Calabria Aioli
25

MAINS

PRIME RIBEYE

Flame Grilled, Truffle Mash, Demi
Glaze
52

BUTCHER SPECIAL

Ask About our Cut of the Day, Served
with Truffle Mashed Potato
MP

SALMON SATAY

Pan Seared Salmon, House BBQ,
Roasted Potato, Yuzu Butter (GF)
35

ROASTED CHICKEN

House Butchered Half Roasted
Chicken, Farro, White Wine Garlic Pan
Jus
35

MAINE LOBSTER FETTUCCINE

House Tomato Fettuccine, Parmesan,
Rosa Sauce
42

PAN-SEARED CABBAGE STEAK

Parsnip Purée, Sautéed Mushroom,
Yuzu Butter (V)
28

GRILLED SKIRT STEAK

Fingerling Potato, Carrot Puree, Crispy
Onion, Seasonal Vegetable
28

GRILLED BRANZINO

Grilled Whole Branzino, Olive Oil, Dill
Chimichurri
49

BERKSHIRE HEIRLOOM PORK

Pork Chop, Apple Compote, Truffle
Mashed Potato
49

PAN-SEARED DUCK BREAST

Honey Lavender Glaze, Farro, Pan Jus
35

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White
Cheddar, Mozzarella, Bechamel Sauce,
Bread Crumbs (V)
25

Add: Bacon 6 | Chicken 11 | Lobster 16

SIDES

GARLIC FRIES

Parmesan, Garlic Herb (V)
8

FORAGED MUSHROOMS

Butter, White Wine, Herbs (V|GF)
14

SEASONAL VEGETABLES

White Wine Butter (V|GF)
14

TRUFFLE MASHED POTATOES

Parmesan Cheese, Herbs, Garlic
(V|GF)
16

KIDS

10

Include Choice of Fries or Fruit

KID'S BURGER

Grass-Fed Burger, White Cheddar Cheese

PENNE PASTA

Choice of Butter or Tomato Sauce

CHICKEN TENDERS

Four Bread Battered Chicken Breast

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bechamel Sauce, Bread Crumbs (V)

Add: Bacon 6 | Chicken 8 | Lobster 16

KIDS DESSERT

8

RASPBERRY SORBET

(DF|VN)

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM