

SHARED PLATES

CRAB AND LOBSTER LOUIE | 20 | gf

crab and lobster claw meat, avocado, tomato, shallot, micro greens, aioli, cracked black pepper

MEAT AND CHEESE BOARD | 20

three artisan meat and cheese selections, seasonal fruit, flatbread

TEMPURA SHRIMP COCKTAIL | 16

chili and mango sambal, sweet soy reduction

*WAGYU BEEF SLIDER | 5

greens, roasted tomato and onion jam, Boursin cheese

POUTINE | 16

steak fries, demi-glace, braised beef short rib, smoked cheddar, scallions

SOUP AND SALAD

HOUSE | 6 | gf

spring greens, cucumber, radish, onion, goat cheese, pecans, blackberry vinaigrette

STEAK HOUSE CAESAR | 6

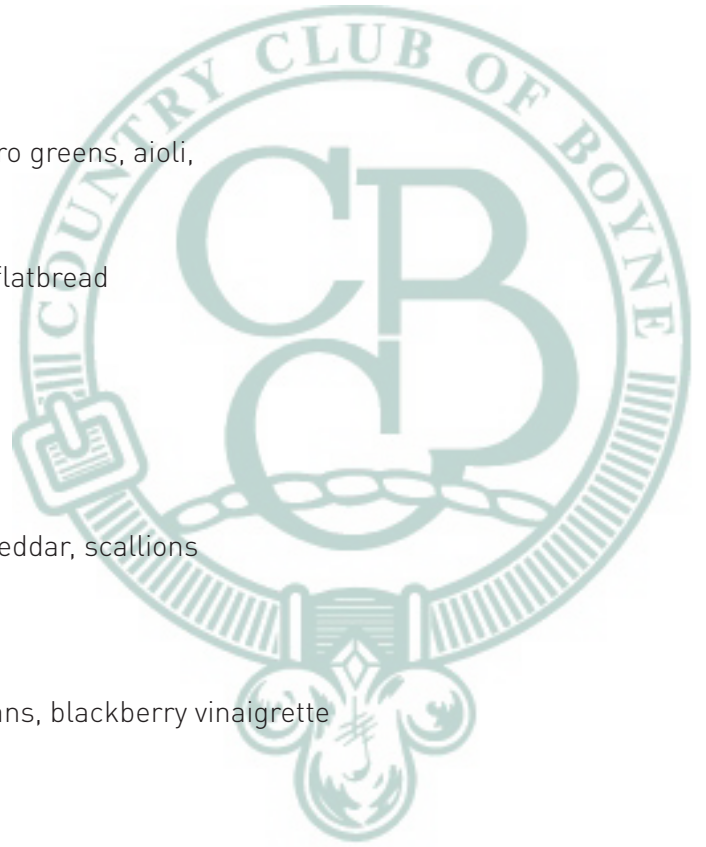
artisan romaine, house dressing, brioche croutons

GRILLED WEDGE | 8 | gf

grilled romaine, buttermilk ranch, gorgonzola, tomato, bacon, onion

CINQ ONION SOUP | 6

brioche croutons, Jarlsberg cheese, parmesan, parsley



HOUSE SPECIALITIES

ADD A HOUSE SALAD TO ANY ENTREE FOR \$3

*BEEF AND BISON BURGER | 16

toasted brioche bun, romaine, tomato, shaved red onion, pickle, Jarlsberg cheese, smoked tomato aioli, steak fries

POTATO CRUSTED MEAT LOAF | 21

campfire broccoli, onion straws, bourbon demi-glacé

BRICK CHICKEN | 26

beer-brined and roasted half chicken, spaghetti squash, wild mushrooms, rustic jus

FETTUCINE ARRABIATTA | 18

spicy tomato sauce, burrata cheese, parmesan, pecan pesto, garlic bread
four jumbo shrimp | 8

STEAKS AND SEAFOOD

CHOICE OF TWO SIDES

*8 OUNCE FILET | 39 | gf

*12 OUNCE STRIP STEAK | 34 | gf

SMOKED 8 OUNCE PORK CHOP | 24 | gf

BALSAMIC-GLAZED SCOTTISH SALMON | 26 | gf

KING CRAB LEGS | MARKET PRICE | gf

FRESH CATCH | MARKET PRICE

SIDES AND SAUCES

campfire broccoli | 5 | gf

three-cheese risotto | 5 | gf

roasted spaghetti squash | 5 | gf

smoked cheddar mashed potatoes | 5 | gf

garlic-sautéed wild mushrooms | 5 | gf

garlic bread | 5

steak fries | 3 | gf

bourbon and peppercon demi | 3

truffle butter | 5 | gf

chipotle hollandaise | 3 | gf