



# BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

## STARTERS

### OLIVES

house marinated olives.....\$7.95

### WOOD FIRE GRILLED ARTICHOKES

served with house-made remoulade.....\$13.95

### SPINACH & ARTICHOKE DIP

served with house-made tortilla chips.....\$12.95

### CHEESE & CHARCUTERIE

a selection of three cheeses & two cured meats.  
served with classic garnish.....\$23.95

### WHITE WINE POACHED GULF PRAWNS

served with cocktail sauce  
& horseradish cream.....\$18.95

### BBQ CHICKEN TAMALES PANCAKE

served with cilantro-crème fraîche, avocado salad,  
& tortilla strips.....\$14.95

### FRIED CALAMARI & PEPPERS

served with an orange-basil dipping sauce.....\$16.95

### BUTTERMILK FRIED CHICKEN

served with spicy aioli.....\$14.95

## SOUP & SALAD

### SOUP OF THE DAY

chef's daily creation using  
fresh seasonal ingredients.....cup/ bowl A.Q.

### CAESAR SALAD

served with shaved parmesan  
& house-made garlic croutons.....\$12.95

### FRESH MARKET GREENS SALAD

served with Scarborough Farms field greens,  
Laura Chenel's chevre goat cheese, seasonal fruit,  
candied pecans, & balsamic vinaigrette.....\$12.95

from the  
**SMOKER**

### SMOKIN' ST. LOUIS CUT RIBS

served with house-made coleslaw & french fries  
half rack.....\$23.95      full rack.....\$37.95

### BBQ COMBINATION PLATE

your choice of pulled pork, smoked beef brisket,  
St. Louis ribs, shredded beer can chicken, or fried  
chicken.

served with coleslaw & BH cornbread

one meat.....\$19.95      three meats.....\$37.95  
two meats.....\$28.95      add buns.....\$2 ea

### OUR FAMOUS

### BEER CAN CHICKEN

a whole chicken generously rubbed with  
house-made cajun spice blend.....\$34.95

### MARY'S BONE-IN CHICKEN BREAST

served with a mustard-tarragon sauce.....\$26.95

*vegetarian options available - please inquire*



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## OAK FIRED GRILL

*all meats served a la carte*

### AHI TUNA STEAK

8oz portion cooked to your liking .....\$36.95

### ORA KING SALMON

8oz filet sustainably sourced from New Zealand.....\$34.95

### FILET MIGNON

10oz certified Angus.....\$44.95

### BONELESS RIBEYE

16oz Snake River Farms.....\$49.95

### MARINATED DUROC PORK CHOP

14 ounce marinated pork chop.....\$39.95

### SUPERIOR FARMS RACK OF LAMB

with a touch of rosemary....\$49.95

### THE BOUNTY BURGER

a Snake River Farms wagyu beef burger with

aged white cheddar, B&B pickles,

& grilled red onion.....\$19.95

add bacon.....\$2.95

add avocado.....\$1.95

## SHARED SIDES

COLE SLAW.....\$8.95

MARINATED MAITAKE MUSHROOMS.....\$12.95

SEASONAL VEGETABLES.....\$11.95

WHITE CHEDDAR MAC 'N' CHEESE.....\$12.95

CHILE CHEDDAR CORNBREAD...\$5.95

WHIPPED MASHED POTATOES.....\$10.95

FRENCH FRIES.....\$6.95

ADD TRUFFLE.....+\$2.95

## SAUCES

bearnaise.....\$6.95

red wine demi-glaze.....\$6.95

chimichurri.....\$4.95

pt. reyes bleu butter.....\$4.95

honey-bourbon glaze.....\$5.95

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