



BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

STARTERS

OLIVES

house marinated olives.....\$7.95 *V.*

WOOD FIRE GRILLED ARTICHOKES

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

PIMENTO CHEESE DIP

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

CHEESE & CHARCUTERIE

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

TRUFFLED BURRATA

served with grilled batard, watercress,
& pomegranate reduction.....\$18.95 *V.*

DUNGENESS CRAB CAKE

served with saffron aioli and a blood orange fennel
salad.....\$20.95

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 or bowl A.Q.

BEET SALAD

roasted Full Belly Farms beets, Laura
Chenel chevre & watercress salad with aged
balsamic.....\$14.95 *V.*

CAESAR SALAD

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

MARKET SALAD

Scarborough Farms field greens, Laura Chenel
chevre, seasonal fruit, candied pecans, & balsamic
vinaigrette.....\$12.95 *V.*

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

PRIME RIB

House-smoked prime rib served with mashed
potatoes and seasonal vegetables.....\$45.95
Petite Cut.....\$24.95

vegetarian options indicated with "V."



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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 filet mignon.....\$44.95

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

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

SOUTHWESTERN

BEYOND BURGER

Beyond meatless patty with green chiles, avocado, lettuce, onion, and spicy aioli.....\$20.95 **V.**
add cheese.....\$1.95 **V.**

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

TRIO OF ROASTED BEETS.....\$10.95

WHIPPED MASHED POTATOES.....\$10.95

FRENCH FRIES.....\$6.95

ADD TRUFFLE.....+\$2.95

SAUCES

bearnaise.....\$6.95

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

chimichurri.....\$4.95

Point Reyes bleu butter.....\$4.95

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

vegetarian options indicated with "V."