



# BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

## STARTERS

### OLIVES

house marinated olives.....\$8.45 **V.**

### WOOD FIRE GRILLED ARTICHOKES

served with house-made remoulade.....\$14.45 **V.**

### PIMENTO CHEESE DIP

served with house-made tortilla chips.....\$13.45 **V.**

### CHEESE & CHARCUTERIE

a selection of three cheeses & two cured meats.  
served with classic garnish.....\$24.45

### “PIG WINGS”

Chipotle-Honey glazed with  
Pt. Reyes Bleu Cheese sauce.....\$19.45

### HOUSE SMOKED SALMON

served with toasted crostini  
and remoulade .....\$21.45

### FRIED CALAMARI & PEPPERS

served with an orange-basil dipping sauce.....\$17.45

### BUTTERMILK FRIED CHICKEN

served with spicy aioli.....\$15.45

## 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.....\$15.45 **V.**

### CAESAR SALAD

served with shaved parmesan  
& house-made garlic croutons.....\$13.45

### MARKET SALAD

Scarborough Farms field greens, Laura Chenel  
chevre, seasonal fruit, candied pecans, & balsamic  
vinaigrette.....\$13.45 **V.**

## from the SMOKER

### SMOKIN' ST. LOUIS CUT RIBS

served with house-made coleslaw & french fries  
half rack.....\$24.45      full rack.....\$38.45

### 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.....\$20.45      three meats.....\$38.45  
two meats.....\$29.45      add buns.....\$2.50 ea

### OUR FAMOUS

### BEER CAN CHICKEN

a whole chicken generously rubbed with  
house-made cajun spice blend.....\$35.45

### PRIME RIB

House-smoked prime rib served with au jus and  
a horseradish cream.....\$46.45  
Petite Cut.....\$36.45

*vegetarian options indicated with "V."*



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## OAK FIRED GRILL

*all meats served a la carte*

### LOCAL SEA BASS

8oz portion cooked to your liking .....\$37.45

### ORA KING SALMON

8oz filet sustainably sourced from New Zealand.....\$35.45

### FILET MIGNON

10oz certified Angus filet mignon.....\$45.45

### MARINATED DUROC PORK CHOP

14 ounce marinated pork chop.....\$40.45

### SUPERIOR FARMS RACK OF LAMB

with a touch of rosemary.....\$50.45

### THE BOUNTY BURGER

Snake River Farms Wagyu beef burger with aged white cheddar, B&B pickles, & grilled red onion.....\$20.45  
add bacon.....\$3.45  
add avocado.....\$2.45

### SOUTHWESTERN BEYOND BURGER

Beyond meatless patty with green chiles, avocado, lettuce, onion, and spicy aioli.....\$21.45 **V.**  
add cheese.....\$2.45 **V.**

### SHRIMP AND CHEESY GRITS

Sauteed cajun shrimp, stone ground grits with a spicy cream sauce.  
Back by popular demand!.....\$24.45

## SHARED SIDES

COLE SLAW.....\$9.45

MARINATED MAITAKE MUSHROOMS.....\$13.45

SEASONAL VEGETABLES.....\$13.45

WHITE CHEDDAR MAC 'N' CHEESE.....\$13.45

CHILE CHEDDAR CORNBREAD...\$6.45

TRIO OF ROASTED BEETS.....\$11.45

WHIPPED MASHED POTATOES.....\$11.45

FRENCH FRIES.....\$7.45

ADD TRUFFLE.....+\$3.45

## SAUCES

bearnaise.....\$7.45

red wine demi-glaze.....\$7.45

chimichurri.....\$5.45

Point Reyes bleu butter.....\$5.45

honey-bourbon glaze.....\$6.45

*vegetarian options indicated with "V."*