



# BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

## STARTERS

### OLIVES

house marinated olives.....\$9 **V.**

### WOOD FIRE GRILLED ARTICHOKES

served with house-made remoulade.....\$15 **V.**

### PIMENTO CHEESE DIP

served with house-made tortilla chips.....\$14 **V.**

### CHEESE & CHARCUTERIE

a selection of three cheeses & two cured meats.  
served with classic garnish.....\$25

### AHI TUNA POKE

with cucumber, sesame seeds, scallions, and  
macadamia with sweet potato chips.....\$23

### SMOKED MT. LASSEN TROUT

creme fraiche, dill, crispy capers, pickled red onion  
and lemon zest.....\$22

### FRIED CALAMARI & PEPPERS

house-made remoulade and cocktail sauce.....\$18

### BUTTERMILK FRIED CHICKEN

served with spicy aioli.....\$16

## SOUP & SALAD

### SOUP OF THE DAY

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

### HEIRLOOM TOMATO SALAD

Local Heirloom tomatoes with fresh burrata,  
balsamic dressing, and pomegranate molasses  
glaze.....\$17 **V.**

### CAESAR SALAD

served with shaved parmesan  
& house-made garlic croutons.....\$14

### FIELD GREENS SALAD

Scarborough Farms greens, Laura Chenel chevre,  
seasonal fruit, candied pecans, & balsamic  
vinaigrette.....\$15 **V.**

## from the SMOKER

### SMOKIN' ST. LOUIS CUT RIBS

served with house-made coleslaw & french fries  
half rack.....\$27      full rack.....\$43

### 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.....\$22      three meats.....\$42  
two meats.....\$32      add buns.....\$3 ea

### OUR FAMOUS

### BEER CAN CHICKEN

(with choice of two sides)  
a whole chicken generously rubbed with  
house-made cajun spice blend.....\$50

### PRIME RIB

(with choice of two sides)  
House-smoked prime rib served with au jus and  
a horseradish cream.....\$50  
Petite Cut.....\$40

*vegetarian options indicated with "V."*



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## OAK FIRED GRILL

all meats served a la carte

### PAN SEARED DAY BOAT

#### SCALLOPS

with a white wine citrus butter and herb oil.....\$38

### ORA KING SALMON

8oz filet sustainably sourced from New Zealand.....\$38

### FILET MIGNON

10oz certified Angus filet mignon.....\$50

### SNAKE RIVER FARMS

#### WAGYU NEW YORK

with red wine shallot butter.....\$55

### MARINATED PORK CHOP

14 ounce marinated pork chop.....\$42

### SHRIMP AND CHEESY GRITS

Sauteed cajun shrimp, stone ground grits with a spicy cream sauce....\$25

### THE BOUNTY BURGER

Snake River Farms Wagyu beef burger with aged white cheddar, B&B pickles, & grilled red onion.....\$20  
(add bacon +\$3 /add avocado +\$3)

### SOUTHWESTERN

#### BEYOND BURGER

Beyond meatless patty with green chiles, avocado, lettuce, onion, and spicy aioli.....\$20 **V.**  
add cheese.....\$2.5 **V.**

## SHARED SIDES

COLE SLAW.....\$6.5

ROASTED MUSHROOMS.....\$10

SEASONAL VEGETABLES.....\$10

MAC 'N' CHEESE (ADD BACON +\$3).....\$12

CHILE CHEDDAR CORNBREAD...\$6 ea

WHIPPED MASHED POTATOES.....\$12

FRENCH FRIES (ADD TRUFFLE +\$3).....\$9

ROASTED CORN "ELOTE STYLE".....\$10

## SAUCES

bearnaise.....\$6

chimichurri.....\$5

honey-bourbon glaze.....\$6

red wine demi-glace.....\$5

Pt. Reyes bleu butter.....\$5

vegetarian options indicated with "V."