



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 served 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.

CHOPPED SALAD

pulled chicken, bacon, avocado, egg, pico de
gallo, radish, corn tortilla strips, cotija, & roasted
poblano vinaigrette.....\$19

HEIRLOOM TOMATO SALAD

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

FIELD GREENS SALAD

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

CAESAR SALAD

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

SEARED AHI TUNA SALAD

served with jicama, cucumber, avocado, miso
dressing, & toasted sesame sauce.....\$24

add grilled, fried, or shredded chicken \$8 | grilled shrimp \$10 | salmon \$13 | Beyond meatless patty \$14

SIDES

COLE SLAW.....\$6.5

ROASTED CREMINI 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

vegetarian options indicated with "V."



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SANDWICHES

served with choice of french fries or cole slaw

FRIED CHICKEN

fontina cheese, tomato, fried shallots, pickles, lettuce, & chipotle bbq sauce.....\$19

GRILLED CHICKEN

chicken breast, butter lettuce, red onion, tomato, avocado, bacon, & remoulade.....\$19

REUBENESQUE

pastrami, sauerkraut, & gruyere cheese on rye bread with thousand island dressing.....\$19

FRENCH DIP

thinly shaved prime rib on a french roll, served with au jus & horseradish cream.....\$23

TRIO OF SLIDERS

pulled pork, brisket, and beer can chicken served with coleslaw, and pickle.....\$19

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)

FISH TACOS

Blackend fish tacos with citrus slaw, fire roasted mango tomatillo salsa\$19

SOUTHWESTERN BEYOND BURGER

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

GRILLED PORTOBELLO MUSHROOM

marinated portobello, zuchini, red onion, roasted pepper, baby arugula and burrata with pesto.....\$20 **V.**

ENTRÉES

STEAK OF THE DAY

Chef's choice cut of steak with your choice of any two sides.....\$35

OUR FAMOUS BEER CAN CHICKEN

(with choice of two sides)

a whole chicken generously rubbed with house-made cajun spice blend.....\$50

SMOKIN' ST. LOUIS CUT RIBS

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

FISH OF THE DAY

Today's fresh catch with your choice of any two sides.....\$30

SHRIMP AND CHEESY GRITS

Sauteed cajun shrimp, stone ground grits with a spicy cream sauce. Back by popular demand!.....\$25

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

vegetarian options indicated with "V."