



# BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

## STARTERS

- GRILLED OYSTERS** garlic herb butter & bread crumbs 20
- SMOKED MT. LASSEN TROUT RILLETTES** creme fraiche, dill, pickled onion, capers 22
- HON HAMACHI** served raw with apple-pear, shaved fennel & buckthorn puree 23
- CALAMARI TWO WAYS** grilled and crispy, roasted toamtoes, poblano crema 18
- WOOD FIRE ARTICHOKEs** served with house-made remoulade 15 **V.**
- ROASTED SQUASH SALAD** kale, bacon pomegranite, black olive, cotija cheese, balsamic 17
- PIMENTO CHEESE DIP** served with house-made tortilla chips 14 **V.**
- PROSCIUTTO SAN DANIELE** grilled baguette, quince, pecorino, almonds 18
- BUTTERMILK FRIED CHICKEN** pickled vegetables, house-made ranch 16
- FRENCH ONION SOUP** crostini, massdam cheese 12
- MIXED BABY LETTUCES** goat cheese, cucumber, radish, grilled bread, herb vinaigrette 14

## SHARED SIDES

- |   |  |
|---|--|
| <b>COLE SLAW</b> caraway dressing 7       | <b>ROASTED CARROTS</b> pomegranate, pesto 10         |
| <b>ROASTED WILD MUSHROOMS</b> seasonal 14 | <b>CHILE CHEDDAR CORNBREAD</b> honey butter 8        |
| <b>YUKON GOLD POTATO PUREE</b> chives 10  | <b>BRUSSELS SPROUTS</b> green apple, malt vinegar 10 |
| <b>MAC 'N' CHEESE</b> white cheddar 12    | <b>FRENCH FRIES</b> fancy salt 9                     |
| bacon+3                                   | truffled +3  |

*vegetarian options indicated with "V."*



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## MAIN COURSE

**DAY BOAT SCALLOPS** wild rice, hazelnuts, rainbow chard, red wine reduction 38

**ORA KING SALMON** arugula salad, grilled lemon 38

**SHRIMP & GRITS** cajun spiced sauce, grilled sourdough 28

**CAMPANELLE PASTA** wild mushroom ragu, pecorino cheese 28 **V.**

**GRILLED ROMAINE SALAD** chicken, radicchio, croutons, house-made ranch 26

**KOROBUTA PORK CHOP** fennel seed & chili, grilled french pear, brown rice 48

**PRIME RIB** au jus, horseradish cream, potato puree 58

**BLACK PEPPERED BEEF BRISKET** house-made coleslaw & french fries 29

**WAGYU NEW YORK STRIP** crispy brussels sprouts, red wine butter 65

**FIRE GRILLED ELK STEAK** "farrotto" verde, huckleberry jus 60

## PLATES FOR TWO

**ST. LOUIS CUT RIBS** house-made coleslaw 48

**OUR FAMOUS BEER CAN CHICKEN** herb roasted potatoes 50

**BBQ PLATE** beef brisket, st. louis ribs, shredded beer can chicken, coleslaw, corn bread 55

**TASTING MENU** 8 courses selected by our Chef highlighting our favorite dishes 200

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