

STARTERS

Charcuterie	22
selection of cured meats & cheeses, marcona almonds, olives, green apple	
Royal Miyagi Oysters* (gf)	4 ea
cocktail sauce, lemon, cabernet mignonette	
Ahi Poke Tacos*	19
maui style poke, avocado, soy sauce, chili, wasabi crème fraîche	
Seasoned Shrimp Cocktail (gf)	20
housemade cocktail sauce, lemon	
Crispy Monterey Calamari	18
housemade remoulade, cocktail sauce	
Deep Fried Deviled Eggs	13
crispy panko with guiness-infused egg yolk, topped with bacon	
Bounty Hunter Taco Trio	15
locally made tortillas, avocado, pork- infused taco sauce, cojita, pickled onion <i>choice of:</i> pork carnitas, smoked beef brisket, or grilled shrimp	
Prime Rib Eggroll “Philly Style”	17
three cheese sauce, onions, peppers	
Crispy Brussels Sprouts & Shallots (v)	13
raspberry vinaigrette, lemon zest	
Crispy Cauliflower (v)	13
chipotle aioli	
Wood-Grilled Artichokes (v, gf)	15
housemade remoulade sauce	
Medley of Crisps (v, gf)	8
potato & yam, fancy salt, chipotle aioli	

SALADS | SOUP

Watermelon Salad (v, gf)	17
feta cheese, blackberry, dry cherry, basil, mint vinaigrette	
Burrata Caprese Salad (v, gf)	20
heirloom tomato, basil, balsamic vinaigrette	
Smoked Salmon Salad (gf)	20
fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese	
Caesar Salad (v)	16
shaved pecorino, garlic croutons bacon + 3 chicken breast +8 beef brisket +9 grilled shrimp +10 smoked salmon +14	
Wedge Salad	15
little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots	
Simple Green Salad (v)	13
fennel, radish, goat cheese, lemon vinaigrette, grilled baguette	
Roasted Beet Salad (v)	15
goat cheese, pickled onion, crispy shallots frisée, arugula	
Soup du Jour	13
please inquire	
SIDES	
Small Caesar or Green Salad	8
Coleslaw	7
Cornbread	8
Mac ‘N Cheese	10
Smashed Potatoes	8
Roasted Potatoes (v, gf)	9
French Fries (v)	8

v: vegetarian | gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, this item contains such ingredients

ENTRÉES

SEAFOOD & VEGETARIAN

Fresh Fish of the Day	MP
please inquire <i>Suggested wine pairing provided by your server</i>	
Pesto Linguine with Mushroom & Spinach (v)	28
red wine, red pepper, nut-free pesto add shrimp +8, calamari +8, salmon +10 <i>St. Michael-Eppan, ‘Fallwind’, Pinot Grigio, Italy, 2021 – 6 oz 14 9 oz 20 btl 55</i>	
Shrimp & Grits	29
creamy grits, creole sauce, toasted baguette <i>Vaughn Duffy, Pinot Noir, Sonoma Coast, 2022 – 6 oz 17 9 oz 25 btl 67</i>	
WOOD-FIRED	
Grilled Breast of Chicken	29
whole breast, sunchokes, vegetable of the day <i>Twomey Pinot Noir, Anderson Valley, 2021 – 6 oz 21 9 oz 32 btl 85</i>	
New York Strip *(gf)	65
usda prime, red wine butter, choice of potato, vegetable of the day <i>Silver Oak, Cabernet Sauvignon, Alexander Valley, 2019 – 6 oz 32 9 oz 46 btl 125</i>	
Filet Mignon* (gf)	60
mustard bbq sauce, smashed potatoes, vegetable of the day <i>Shafer, ‘TD-9’, Proprietary Red, Napa Valley, 2018 – 6 oz 26 9 oz 38 btl 100</i>	
Double-Cut Bone-In Pork Chop*	42
apricot tarragon sauce, apple-infused mashed yams, vegetable of the day <i>The Crane Assembly GB Crane, ‘Disciples’ Red, California, 2019 – 6 oz 19 9 oz 28 btl 125</i>	
SLOW-SMOKED	
Prime Rib – A Bounty Hunter Signature	59
smashed potatoes, vegetable of the day, au jus <i>Leviathan, Red Blend, California, 2021 – 6 oz 17 9 oz 25 btl 65</i>	
Peppered Beef Brisket	32
black pepper rub, housemade coleslaw, french fries <i>Post & Beam by Far Niente, Cabernet Sauvignon, Napa Valley, 2022 – 6 oz 21 9 oz 30 btl 80</i>	
St. Louis Pork Ribs	32/52
half rack or full rack, housemade dry rub, coleslaw, cornbread, trio of sauces <i>‘Saldo’ by The Prisoner Wine Company, Zinfandel, California, NV – 6 oz 16 9 oz 23 btl 60</i>	
Smoked Trio	55
beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread <i>Poggio Landi, Rosso di Montalcino, Italy, 2020 – 6 oz 13 9 oz 19 btl 50</i>	

DINNER