

STARTERS

FRIED GREEN TOMATOES 8
creamy smoked jalapeño sauce, goat cheese, tomatoes

LUMP CRAB CAKE 12
caper mustard Wendell sauce, fresh greens

RED STAG ESCARGOT 11
forest mushrooms, puff pastry, roasted garlic cream

KESSLER CALAMARI 12
tomatoes, olives, asiago, coriander, fresh cilantro and a Moroccan aioli

SAFFRON SHRIMP BOULLION 14
tomato saffron broth, scallion, and saffron Roullie



CENTER CUT STRIP STEAK
12oz. - \$28
*Insoglio, Super Tuscan

CAROLINA BISON RIBEYE
10oz. - \$29
*Belle Glos, Pinot Noir

CENTER CUT FILET MIGNON
5oz \$25 8oz \$33
*Chateau Montalena, Cabernet Sauvignon

BONE-IN "COWBOY" RIBEYE
16oz. - \$34
* Lazaret, Chateauf-du-Pape

HICKORY NUT GAP GRASS-FED FILET
6oz - \$22
*Rombauer Cabernet, Napa 09

**Suggested Wine Pairings
by our team of certified sommeliers*

CHARCUTERIE

COUNTRY STYLE PATE OF THE HOUSE 7
classic gribiche, cornichions, Lusty Monk mustard, pickled onion

PRESSURE COOKED PORK CHEEK 6
apple cider braise, apple butter, local granny smith apples

RABBIT RILLETE 7
Baguette, watercress, cumberland sauce

BOHEMIAN HUNTERS PLATTER 16
Black Forest ham, San Guiseppie salami, soft and aged
cheeses, Lusty Monk mustard, pickle, olives and rustic bread

SOUP AND SALADS

CLASSIC OYSTER STEW 7
crispy oyster, rich cream broth, and truffle essence

SMOKED SWEET POTATO BISQUE 5
Christmas spice and creme fraiche

WATERCRESS AND BEET SALAD 9
sherry vinigrette, looking glass pack square cheese,
local apples, shaved carrots, watercress, cranberries

CHILLED CAESAR 8
Pecorino Romano and blue cheese, asiago cookie
charred tomatoes and Caesar dressing

BOHEMIAN GREENS 7
farm fresh mixed greens, tomatoes, cucumbers
goat cheese, almonds and Red Stag vinaigrette

THE CLASSIC WEDGE 9
caramelized bacon, marinated cherry tomatoes, candied walnuts,
bleu cheese, jalapeño ranch dressing

RED STAG CHOP HOUSE SALAD 11
pulled poulet rouge chicken, avacado, tomatoes, almonds, dates
goat cheese and croutons with creamy jalapeño ranch dressing

SIDES \$4

baked potato
twice baked potato
Yukon mashed potato
stag fries with truffle oil and cheese
mac & cheddar with bacon
mac & brie with mushrooms
braised winter greens
grilled asparagus
white cheddar creamed spinach
roasted seasonal vegetables
brussel sprouts

SAUCES \$2

blueberry demi
bernaise sauce
cilantro chimichurri
horseradish cream



CHEF'S FALL TASTING MENU

TASTING 59
PAIRED WITH WINE 79

FIRST

PAN SEARED DIVER SCALLOP

Jumbo scallop with saffron cream and almond caper relish

*Veuve Cliquot - Champagne

ENTRÉE

GRILLED PETITE ELK TENDERLOIN

Mountain River elk with winter vegetable ragout and wild berry demi glaze

* Lazaret, Chateneuf-du-Pape

SECOND

BUTTER POACHED LOBSTER POTATO SALAD

poached lobster tail in vanilla butter and potato salad with truffle chive aioli

* Louis Latour - Chardonnay

DESSERT

PEPPERMINT CRÈME BRÛLÉE

minty custard with caramelized crust and peppermint bark

* Childress Blueberry Port



SPECIALTIES

ROASTED DUCK DUO 26

duck confit spaetzle, seared duck breast, duck jus and brussel sprouts

ROASTED SCOTTISH SALMON 27

winter squash risotto, asparagus, red pepper piperade

STUFFED SUNBURST MOUNTAIN TROUT 26

shrimp mousse, sweet potato hash, warm leek vinaigrette and watercress salad

MOUNTAIN RIVER ELK TENDERLOIN 36

chestnut mashed potatoes, braised greens, and wild berry demi glace

HAYES BRAISED BEEF SHORT RIB 28

"chef's specialty" smoked, seared, then braised for three hours in Greenman IPA served with whipped potatoes and roasted brussel sprouts with mustard butter

TRUFFLE GLAZED CHILEAN SEA BASS 35

balsamic reduction, mashed potatoes, asparagus, Arugula

JURGEN'S FILET MIGNON 35

bleu cheese butter, Swiss Rösti, asparagus, wild berry demi glace

ROASTED "POULET ROUGE" CHICKEN 26

spinach, mushrooms, and spaetzle with natural reduction

We source our produce, meat, poultry and fish from gardens, farms, ranches and fisheries guided by principles of sustainability.

Chef Adam Hayes and Culinary Team

20% Gratuity will be added to parties of 6 or more

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food-borne illness.