

A P P E T I Z E R S

FRIED GREEN TOMATOES 7 small bite 4
creamy smoked jalapeno dipping sauce

JUMBO LUMP CRAB CAKE 9 small bite 5
caper mustard Wendel sauce and fresh greens

MUSHROOM RAGOUT 7 small bite 4
crusty garlic bread

SKILLET ROASTED BLACK MUSSELS 9
sea salt, olive oil, white wine, smoked tomatoes

KESSLER CALAMARI 9 small bite 5
tomatoes, olives, Asiago, coriander,
fresh cilantro and a Moroccan aioli

GRILLED SHRIMP 11
smoked tomato dipping sauce, fresh greens

RED STAG ESCARGOT 9 small bite 5
portobello, shiitake and button mushroom sauce
puff pastry

SMOKED TROUT AND CHEESE SPREAD 8 small bite 5
served with cracker bread for dipping

HUNT PLATE for sharing 13 small bite 7
smoked and cured meats and sausages,
Gruyere, Brie, mustard, NC pickles, rustic breads

BLUE CHEESE POLENTA DIP 6
walnuts and bread for dipping

S A L A D S

ORGANIC MIXED GREENS 5
farm fresh organic greens, toasted pumpkin seeds and herbs
Red Stag vinaigrette

CORDOVA GRILLED OR CHILLED CAESAR 6
pecorino Romano, blue cheese, asiago cookie
and Caesar dressing

RED STAG CHOP HOUSE SALAD small 7 entree 12
smoked chicken, mixed tender greens, avocado, tomatoes,
almonds, dates, goat cheese and croutons,
lemon vinaigrette, creamy smoked jalapeno or Caesar dressing

THE WEDGE WITH CARAMELIZED SMOKED BACON 7
smoked creamy jalapeno dressing, tomatoes,
Romano cheese, hard boiled egg

add on's

house smoked chicken 4
three jumbo grilled shrimp 7
Kessler calamari 5
petite grilled tuna 7

S O U P S

Cup 4 Bowl 6

SPICED TOMATO SOUP
squash, tomatoes with a hint of coconut milk *LOUIS PERDRIER, Brut

WILD MUSHROOM SOUP
cream based, fried shiitake *PRIMITIVO, Puglia, Italy

BEEF GOULASCH WITH SPATZLI
Hungarian goulash with mini dumplings *ERBEN, Pinot Noir, GR



S T E A K S & G R I L L

Our Certified Angus Beef®
has been all naturally aged
for 21 to 30 days and then hand cut,
seasoned and grilled to perfection.

BONE IN RIBEYE STEAK
22oz. - \$37

*FRANCISCAN, Cabernet Sauvignon

RIBEYE STEAK FILET
10 oz. - \$22

*YANGARRA ESTATE, Shiraz

NY STRIP STEAK
8oz. - \$14 14oz. - \$24

*HOB NOB, Pinot Noir

BEEF TENDERLOIN
5oz. - \$14 8oz. - \$22

*RAVENSWOOD, Zinfandel

TOP SIRLOIN FILET STEAK
5 oz. - \$9 8oz. - \$14

*WENTE, Merlot

RACK OF LAMB
HALF - \$16 FULL - \$24

*FIRESTEED, Pinot Noir

8 oz AHI TUNA STEAK 19

*HYMAN & HILL, White Blend

8oz SALMON STEAK 13

*CAPOSALDO, Pinot Grigio

*Suggested Wine Pairings

S I D E S

Single 3 Family Style 6

Baked Idaho
Swiss dumplings
Mashed potatoes
Red Stag truffle French fries
French fries
Creamy Polenta
Mac & cheddar with bacon
Mac & brie with mushrooms
Mushroom ragout
Grilled romaine with blue cheese
Grilled asparagus
Baked tomatoes with herbs
Green beans
Braised red cabbage

SAMPLING MENU

\$36 per person - \$58 with paired wines
full table participation recommended

FIRST

KESSLER CALAMARI
Kim Crawford, Sauvignon Blanc

SECOND

ORGANIC GREENS WITH RED STAG VINAIGRETTE
Sonoma Cutrer, Chardonnay

THIRD

PETITE RED STAG FILET MIGNON
Franciscan, Cabernet Sauvignon

DESSERT

BLACKBERRY CRÈME BRULÉE
Rosa Regale

FIREFLY DUCKLING 22

German braised cabbage, Swiss dumplings, sweet tea glaze

KESSLER CANYON MOUNTAIN TROUT 16

mint and green pea mashed, lemon caper sauce

SPÄTZLI WITH WILD MUSHROOMS 14

Swiss dumplings, sauteed onions, mozzarella, Swiss and Romano cheese

CHILEAN SEA BASS & CILANTRO TRUFFLE OIL 28

mashed potatoes, asparagus, balsamic reduction

JÜRGEN'S FILET MIGNON 28

blue cheese butter
Swiss Rösti, grilled asparagus, blueberry sauce

HAYES BRAISED SHORT RIBS 19

creamy polenta, green beans

ROASTED ASHLEY FARMS PHEASANT 18

roasted golden beets, leek and mushroom ragout

MOUNTAIN RIVER ELK TENDERLOIN 31

chestnut mashed potatoes, wild berry reduction
organic greens

THE ART OF SOUP

three course soup tasting and dessert
all four courses paired with wine

*dessert course, home made black berry creme brulee,
paired with Pacific Rim Framboise*

27

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

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