

APPETIZERS

FRIED GREEN TOMATOES 8 SMALL BITE 5
creamy smoked jalapeno sauce, goat cheese, tomatoes

LUMP CRAB CAKE 11 SMALL BITE 6
caper mustard Wendel sauce, fresh greens

MUSHROOM RAGOUT 7
wild mushrooms, romano cheese

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

STAG SMOKED SAUSAGE 9
with white bean cassoulet and local mustard

RED STAG ESCARGOT 9
wild mushrooms, puff pastry, roasted garlic cream

KESSLER CALAMARI 9 SMALL BITE 5
tomatoes, olives, asiago, coriander, fresh cilantro and a moroccan aioli

GRILLED SHRIMP 11
fresh greens, smoked tomato cocktail, grilled lemon

SMOKED SUNBURST TROUT DIP 8
with cracker bread for dipping

HUNT PLATE 13
Black Forest ham, San Giuseppe salami, soft and aged cheeses, Lusty Monk mustard, olives, and rustic bread

SALADS

GRILLED OR CHILLED CAESAR 6
Pecorino Romano and blue cheese, asiago cookie charred tomatoes and Caesar dressing

BOHEMIAN GREEN SALAD 5
farm fresh mixed greens, tomatoes, cucumbers bleu cheese, almonds and Red Stag vinaigrette

RED STAG CHOP HOUSE SALAD small 7 entrée 12
smoked chicken, mixed tender greens, avocado, tomatoes, almonds, dates, goat cheese and croutons with creamy smoked jalapeño.

THE WEDGE 7
caramelized bacon, marinated cherry tomatoes, candied walnuts, bleu cheese, jalapeño ranch dressing

ROASTED BEET SALAD 8
organic greens, walnuts, bleu cheese, pumpkin seeds and roasted lemon vinaigrette

SOUPS

SPICED TOMATO Cup 4 Bowl 6
squash, tomatoes and broth with a hint of coconut milk

TRUFFLED POTATO BISQUE CUP 5 BOWL 7
leeks, shallots, and black truffle oil



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

21 DAY DRY AGED RIBEYE

12oz. - \$ 36

*Duckhorn, Merlot

"COWBOY" BONE IN RIB EYE

22oz. - \$ 38

*Penfolds, Shiraz

PRIME NEW YORK STRIP

12oz. - \$ 26 8oz. - \$18

*Franciscan, Cabernet

FILET MIGNON

8oz. - \$ 26 5oz. - \$ 18

*Gamba, Zinfandel

RACK OF LAMB

FULL - \$ 27 HALF - \$19

*Milliane, Burgundy

SCOTTISH SALMON

7oz. - \$ 15

*Chablis, Francois Servin

*Suggested Wine Pairings

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
whipped sweet potatoes
winter squash risotto

grilled romaine, blue cheese
braised winter greens
roasted brussel sprouts
grilled asparagus
white cheddar creamed spinach

ADDITIONS

grilled shrimp \$ 7
mushroom ragout \$ 4
Bleu cheese butter \$ 2

SPECIALTIES

CRISPY DUCKLING 26

whipped sweet potatoes, braised greens, and roasted grapes

SMOKED CHICKEN AND MUSHROOM SPAETZLE 18

swiss dumplings, sautéed mushrooms, roasted chicken jus

SUNBURST MOUNTAIN TROUT 21

mint and pea mashed potatoes, brussel sprouts, lemon caper sauce

WINTER VEGETABLE RISOTTO 16

braised greens, winter squash, Romano cheese

HAYES BRAISED SHORT RIB 22

mashed potatoes, brussel sprouts, red wine reduction

TRUFFLE GLAZED CHILEAN SEA BASS 29

balsamic reduction, mashed potatoes, asparagus, Arugula

MOUNTAIN RIVER ELK TENDERLOIN 32

chestnut mashed potatoes, braised greens, wild berry reduction

GRILLED RACK OF LAMB 33

winter squash risotto, grilled asparagus, Dijon brandy sauce

JURGEN'S FILET MIGNON 31

bleu cheese butter, Swiss Rosti, asparagus, blueberry demi glace

ROASTED ASHLEY FARMS PHEASANT 23

golden beet, leek, and mushroom ragout

ROASTED SCOTTISH SALMON 24

winter squash risotto, asparagus, red pepper piperade

TASTING 39

paired with wine 59

FIRST

KESSLER CALAMARI

Kessler, Riesling

SECOND

BOHEMIANS GREEN SALAD

Wente, Chardonmay

ENTRÉE

JURGENS FILET MIGNON

Entrada, Cabernet

DESSERT

BLACKBERRY CRÈME BRULÉE

Moscuto D' Asti

*We strive to source our produce, meat, poultry and fish from gardens, farms, ranches
and fisheries guided by principles of sustainability.
Chef Adam Hayes and Team*

ADDITIONAL VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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.*