



HOUSE-MADE SOUPS

HUNGARIAN GOULASH 8
braised bison, elk, and beef tenderloin in a traditional smoked paprika broth

"TRUFFLE FEST" CAULIFLOWER SOUP 7
roasted cauliflower, potato, cream and truffle essence

CHEF INSPIRED SOUP OF THE DAY MKT\$

APPETIZERS

FRIED GREEN TOMATOES 6
creamy smoked jalapeño sauce, goat cheese, tomatoes

LUMP CRAB CAKE 8
caper mustard Wendell sauce, fresh greens

KESSLER CALAMARI 8
tomatoes, olives, asiago, coriander, fresh cilantro and a Moroccan aioli

HUNT PLATE 15
Black Forest ham, San Guiseppie salami, soft and aged cheeses, Lusty Monk mustard, olives and rustic bread

LUNCH SALADS

THE CLASSIC WEDGE 9
candied walnuts, tomatoes, candied bacon, parmesan cheese, blue cheese and creamy jalapeno dressing

CAESAR SALAD 8
Pecorino Romano and bleu cheese, asiago cookie charred tomatoes and Caesar dressing



SPINACH AND RABBIT SALAD 12
Henderson county apples, Looking Glass goat cheese, roasted beets, warm rabbit rilette, shaved carrot and Lusty Monk vinaigrette

RED STAG CHOP HOUSE 11
shredded Poulet Rouge chicken, mixed tender greens, avocado, tomatoes, almonds, goat cheese, dates and croutons with creamy smoked jalapeño dressing

PRINCESS ANN CHICKEN SALAD 9
roasted chicken with Herbs de Provence, hearts of romaine and toasted baguette

ADDITIONS

pulled chicken 5
Kessler calamari 5
grilled shrimp 7
house smoked pork BBQ 6
veal bratwurst 5

sides 3

side Caesar salad
fruit salad
truffle stag fries
mixed greens salad
Red Stag potatoes
baked potato

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.

BURGERS

All Burgers come with truffle Stag fries, side salad, or cup of fruit

add bacon \$2

add 2oz.

foie gras \$20

THE BLACK ANGUS BURGER 11

Cheddar cheese, shredded lettuce, sliced tomato, fried onions and fries

BLACK & BLEU BISON BURGER 12

Bleu cheese, shredded lettuce, sliced tomato, fried onions, and fries

COLORADO LAMB BURGER 14

ground lamb, arugula, tomato, Looking Glass feta, and curry ailo

MOUNTAIN RIVER ELK BURGER 14

ground elk, arugula, sauteed mushrooms and Greyure cheese

SANDWICHES

All Sandwiches come with truffle Stag fries, side salad or cup of fruit

SHRIMP SALAD SANDWICH 11

butter poached shrimp with chive aioli, Arugula, on grilled sourdough with side salad

HOUSE SMOKED BBQ SANDWICH 12

Hickory Nut Gap pork butt, with chef's BBQ sauce, slaw and fries

CHICKEN SALAD SANDWICH 10

herbs de provence scented chicken salad with lettuce and tomato on challah bun

JUMBO LUMP CRAB SANDWICH 13

house-made crab cake, Wendell sauce, arugula and challah bun

BRATWURST AND KRAUT 9

veal bratwurst, pretzel bun, Lusty Monk mustard, and sauerkraut served with red stag potatoes

ENTREES

STUFFED SUNBURST MOUNTAIN TROUT 15

shrimp stuffed local trout, sweet potato hash, and warm leek viniagrette

FRIEDA LINDER MEATLOAF 13

house made with beef and Italian sausage, mozzarella cheese and spinach with mashed potatoes, asparagus and mushroom gravy

SCOTTISH SALMON 16

pan roasted salmon, asparagus, creamy risotto, and red pepper piperade

HAYES BRAISED SHORT RIB 16

Chef's speciality slow cooked in Greenman IPA, vegetables, and veal stock Served with whipped potatoes and braised greens

TRUFFLE GLAZED CHILEAN SEA BASS 20

petite sea bass, balsamic glaze, Arugula, and whipped potatoes

PETITE ELK TENDERLOIN 22

winter vegetable ragout, wild berry demi, and seasonal greens

ADDITIONAL VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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 Culinary Team

WINES BY THE GLASS

LOUIS PERDRIER, BRUT, FRANCE 8

FERRARI CARANO, FUME BLANC, SONOMA, CALIFORNIA 10

ITALICO, PINOT GRIGIO 9

SALMON CREEK, WHITE ZINFANDEL 8

ENTRADA, CHARDONNAY 9

LOUIS LATOUR, FRENCH CHARDONNAY 11

HOB NOB, PINOT NOIR 10

LOUIS MARTINI, CABERNET SAUVIGNON 10

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