



## **Salads**

**Arugula Salad-** fried goat cheese medallion, candied walnuts, pear, carrot-cumin vinaigrette

**Kale Caesar-** sourdough crouton, parmesan

**Farm Fresh Greens-** blistered tomato, roasted red peppers, bacon lardons, marcona almonds, sherry vinaigrette

## **Soups**

**Classic French Onion Soup-** gruyere, crostini

**Creamy Wild Mushroom Soup-** sourdough crouton

**Rocky Mountain Chili-** cheddar cheese, sour cream, scallion

## **Starters**

**Charcuterie-**cured meats and cheeses, pickled vegetables, dried fruit, grilled baguette

**Apple-Thyme Gnocchi-** pheasant confit, arugula, walnuts, brown butter, parmesan

**Beet Terrine-** boursin cheese, dressed greens, grilled flatbread

**Mussels-** blistered tomato, wilted kale, shallot- white wine sauce

**Poutine-** house seasoned fries, elk demi-glace, cheese curd



## **Uley's Classics**

**Pan Seared Trout**- quinoa pilaf, sauteed kale, sauce romesco

**Grilled Pheasant Breast**-herbed polenta, roasted broccoli, sour cherry bordelaise

**Bison Tri-Tip Steak Frites**- house seasoned fries, dressed greens, Hatch green chile chimichurri

**Wild Game Stroganoff**- elk, hand cut pappardelle, wild mushrooms, elk demi-glance, crème fraiche, gremolata, grilled baguette

**Vegan Medley**-squash, bell pepper, forest mushrooms, quinoa and kale pilaf, Hatch green chile chimichurri

## **Sweets**

**Lemon Bar**- chantilly cream

**Dark Chocolate Brownie**- chantilly cream, caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses especially if you have certain medical conditions.*

*V=Vegan, GF=Gluten Free, Veg=Vegetarian*