




Hunt, gather, prepare, and eat...

Pub Fare

Naan Pizza	8
Grilled Chicken and Pesto with Feta cheese, or Cheese and Pepperoni.	
Welsh Rarebit (not rabbit...)	9
A popular British dish of melted Sharp Cheddar mixed with a dark stout, served with soft baked pretzel sticks.	
 Wings	half 6/ dozen 12
Hot/ Medium/ Mild/ Sriracha BBQ / Grilled Cajun.	
Chicken Fingers	7
With assorted dipping sauces.	
Saratoga Chips	3

Appetizers

Lobster Bisque	Bowl 9.
 Baked Vidalia Onion Soup	7
Topped with melted Havarti Dill cheese.	
Spinach and Artichoke Dip	7
Served with grilled pita.	
 Black and Bleu Clams Casino	9
A Bleu cheese twist on Cajun dusted classic clams.	



Light Evening Fare

 Moroccan Chick Pea Salad	12
Served over a grilled Romaine wedge with crumbled Feta and fig balsamic glaze. Request with no cheese for a great vegan option. (Add grilled chicken 4, or Shrimp 5).	
 Bavarian Beer Burger	12
Beef burger with beer simmered onions, Dijon mustard, and melted sharp Cheddar, served on a pretzel roll.	
Wild Game Burger	15
We hunted and gathered. Ask your server for today's wild game of the day.	
 Venison Sausage	14
Made with free range Axis Venison, served with braised red cabbage.	
 Orchard Salad with Grilled Chicken	9
Apples, pecans, mandarin oranges, raisins, and crumbled Feta cheese adorn this mixed greens salad with a side of poppy seed dressing.	
 Steak Salad	18
Grilled Certified Angus Beef atop crumbled Stilton cheese, tomatoes, papitas fritas, and red onions over mixed field greens, served with buttermilk ranch dressing.	



Consuming raw or undercooked meat may be harmful to your health.

We happily accommodate vegetarian and vegan preferences, please ask your server for more options.



Aquatics

 Faroe Island Salmon	24
Grilled Salmon topped with melted Brie and balsamic raspberries; served over curried basmati rice with grilled asparagus.	
 L'aragosta	34
Sautéed Canadian cold water lobster tail, tossed with spaghetti in a sherry and roasted red pepper pesto cream.	
Walleye	30
Almond crusted fried Walleye from our very own Great Lakes, served over a wild rice blend and grilled asparagus, drizzled with an amaretto cream sauce and topped with fried parsnips.	




Pasta

 Cavatappi and Prosciutto	15
Corkscrew pasta in a basil pesto cream sauce with peas, prosciutto, and wild mushrooms. Ask for no prosciutto for a great vegetarian option. Add grilled chicken 4, or shrimp 5.	
 Pasta Puttanesca	16
A melange of sautéed artichokes, garlic, red onion, olives, capers and tomatoes; tossed in our marinara sauce and cavatappi pasta. Add grilled chicken 4, or shrimp 5.	

Grilled Steaks

 Tavern Steak au Poivre	22
Grilled six ounce filet of sirloin topped with a bourbon au poivre sauce.	
Black and Tan N.Y. Strip Steak	
A tender twelve ounce marinated N.Y. strip steak packed with flavor.	
 Filet Mignon aux Champignon	38
Our most tender cut of beef topped with a mushroom espagnole sauce.	

Wild Game

 Wild Boar Tenderloin	26
Grilled and served over apple, maple, and bacon sauté.	
 Nilgai Antelope	38
Native to the Himalayan foothills, this extra lean steak is served with a forest wild mushroom sauce.	
 North American Elk	40
Wapiti, North American Elk, grilled to order and topped with our Bourbon au poivre sauce.	
Wild Game Mixed Grill for Two	100
An amazing platter of our most popular wild game dishes: Elk, Antelope, Wild Boar, and Axis Venison Sausage.	

Chef icons indicate that menu item can be prepared Gluten Free (GF). GF buns and pasta, add 2.