

HORS D'OEUVRES

Steak Tartare scallion, capers, wild mushroom, soy cured yolk, house cracker	22
Black Garlic Scampi wild gulf shrimp, black garlic butter, white wine, baguette	24
Mussels garlic, wine, herbs, cream, baguette	24
Roasted Oysters duck fat and shallot butter roasted, bacon, chive, béarnaise	27
Grilled Halloumi seasonal jam, speck, thyme lemon oil	16
Baked Chevre charred scallion, harissa, saffron lemon honey, grilled naan	17
Pork Cheek kombucha braised, barberry salad, herbed labneh, chicory	18

ENTREES

Turf Burger ground prime beef, evans farmstead alpine cheese, house pickle, caramelized onion and steak sauce aioli, really good bun, fries	21
Char Grilled Cauliflower evo, chimichurri, marcona almond, charred lemon hummus, harissa	23
Chicken Roulade semi boneless, half chicken roast, mashed potatoes, bone stock gravy	26
Idaho Trout pan roasted trout, braised farro, garden cress, stone fruit chutney	29
Steak Frites market steak, chimichurri, tc sauce, béarnaise, fries	32
Dry Aged Roasted Sturgeon green chickpea, hibiscus gastrique	49

SOUPS & SALADS

French Onion Soup beef stock, caramelized onions, crouton, cheese	9
House Salad seasonal greens, roasted beet, marcona almonds, feta, marinated onion, charred lemon vinaigrette	7 / 13
Waldorf Stack towered apple, walnut, micro greens, candied walnut, lemon maple aioli	16
Wedge Salad iceberg, bacon, soft egg, marinated onion, blue cheese, green peppercorn ranch	9 / 15

SEAFOOD TOWER 145

Chilled Lobster, Shrimp Cocktail,
 1/2 Dozen Fresh Oysters, Crab Claw,
 Scallop Ceviche

CHILLED SEAFOOD

Shrimp Cocktail classic cocktail sauce, lemon	24
Oysters seasonal selection from the coast, mignonette, harissa, crackers, lemon	MP/Each
Caviar Service idaho white sturgeon caviar, kettle chips, fried duck drum, herbed crème fraîche 1 oz, serves two	175

BUTCHER'S CUTS

all butcher's cuts served with house steak sauce, and choice of finishing enhancement: sauce béarnaise, roasted garlic butter, chimichurri, cabernet gastrique or caramelized onions

Beef Tenderloin center cut filet - 8oz / 49, 10oz / 62	49 / 62
Dry Aged NY Striploin 14 day dry aged - 12oz cut / 46, 16 oz cut / 61	46 / 61
Dry Aged USDA Prime Ribeye 28 day dry aged - 10 oz cut / 52, 14 oz cut / 73	52 / 73
Dry Aged Bone In Ribeye 36 day dry aged - 18oz	88
Dry Aged USDA Prime Bone In Tenderloin 30 day dry aged - 16oz / 118	118

CHEF'S CUTS

Double Cut Pork Chop 22oz cherry blossom shoyu, pear yuzu butter	42
Rack Of Lamb herb black pepper rubbed, roasted garlic, pomegranate molasses	48

- ADD ONS -

Lobster Oscar	28
Wild Mushroom Confit	12
Smoked Blue Cheese	10

SIDES

Bread Service daily made, herbed butter	5	Baked Potato bacon, crème fraîche, chive, shaved cheese	12
Seasonal Vegetables	10	Mashed Potatoes whipped with cream and butter	10
Roasted Asparagus With Béarnaise	12	Potato Pave jalapeño crema	14
Wild Mushroom Risotto	14	Hand Cut Or Beef Fat Fries served with béarnaise and steak sauce aioli	10 / 12
Cauliflower Gratin béchamel, shaved cheese, chives	12		
Sautéed Spinach butter, garlic	8		



Marcona Almonds

Olive Oil Roasted, Chili, Sage, Smoked Salt /8

House Pickles

Slightly Spicy House Made Pickled Vegetables /8

Mixed Olives

Harissa Marinated, Local Feta /10

House Salad

Seasonal Greens, Roasted Beet, Marcona Almonds, Feta,
Marinated Onion, Charred Lemon Vinaigrette /7 Half /13 Full
Add Pulled Chicken /7 | Shrimp /9

Hummus

Fresh Green Chickpeas, Preserved Lemon, Olive Oil,
Grilled Naan /15

Grilled Halloumi

Seasonal Jam, Lamb Bacon, Thyme Lemon Oil /16

Baked Chevre

Charred Scallion, Harissa, Saffron Lemon Honey,
Grilled Naan /17

Duck Confit Poutine

Fries, Duck Confit, Ballard Curds, Gravy /21

Pork Cheek

Kombucha Braised, Barberry Salad, Herbed Yogurt,
Chicory /18

Bison Chislic

Cubed Bison Tenderloin, Spiced And Fried,
Steak Sauce Aioli /18

Steak Tartare

Scallion, Capers, Wild Mushroom, Soy Cured Yolk,
House Cracker /22

Black Garlic Scampi

Wild Gulf Shrimp, Black Garlic Butter, White Wine,
Baguette /24

Mussels

Garlic, Wine, Cream, Fresh Herbs, Baguette /24

Roasted Oysters

Duck Fat And Shallot Butter Roasted, Bacon, Chive,
Bearnaise /27

Steak Frites

Market, Chimichurri, TC Sauce, Béarnaise, Fries /32

Turf Burger

Ground Prime Beef, Evans Farmstead Alpine Cheese, House Pickle,
Caramelized Onion, Tomato Jam, Steak Sauce Aoli,
A Really Good Bun, With Fries /21

Lobster Roll

Classic Cracked Pepper Lemon Aioli, Lemon Wedges /26

*consuming raw or undercooked meat, poultry, shellfish,
seafood or egg may increase your risk of foodbourne illness



CLASSIC-ISH

Martini	11
london dry gin, french vermouth, house orange bitters, lemon peel or olive	
Campfire Old Fashioned	11
bourbon, smoked demerara sugar, house blend of aromatic bitters	
Black Manhattan	14
rye whiskey, averna, aromatic bitters	
A Pear Ol Spritz	13
idaho pear brandy, aperol, sparkling wine, orange	

SEASONAL HOUSE COCKTAILS

Quality Time	11
vodka, cucumber, mint, orange flower water, sea salt, lime	
Horseshoe Mule	13
blanco tequila, salted mango, basil, ginger beer, lime	
Quantum Leap	12
overproof bourbon, amaro, lemon, cherry bark, vanilla	
G & T & T	11
gin, tarragon, dry vermouth, tonic, lime	

ZERO PROOF DRINKS

Phony No-Groni	8
<i>st agrestis - brooklyn ny</i>	
Casamara Club "Onda" Soda	8
rhubarb root, italian chinotto, juniper berry, lemon	
T & T	6
tarragon, tonic, lime	
Athletic Non-Alcoholic	6
gold happy helles lager	
Soda	5
coke, diet coke, sprite, ginger ale	
Ginger Beer	5
cock & bull	
Sparkling Water	5
saratoga springs - 28 oz	

BEER, CIDER & SELTZER

Coors Light	5
Bud Light	5
Michelob Ultra	4
Budweiser	5
Bohemia	6
Ninkasi Pilsner	6
Ninkasi Pale Ale	6
Pfreim IPA	7
Mad Swede Amber	6
Golden State Burt Cider 16oz	9
Untitled Art Guava Seltzer	9

WINES BY THE GLASS

WHITE

Gruner Veltliner barbara ohlzelt "gruner leader" - <i>kamptal, austria</i>	12 / 48
Sauvignon Blanc domaine du salvard "unique" - <i>loire, france</i>	13 / 50
Riesling peter lauer "barrel x" - <i>saar, germany</i>	14 / 52
Chardonnay domaine thevenet - <i>burgundy, france</i>	14 / 52

RED

Pinot Noir pinot project - <i>monterey, california</i>	11 / 44
Cab Franc domaine filliatreau - <i>loire valley, france</i>	15 / 60
Barbera D'Alba enrico serafino 2020 - <i>cunio, italy</i>	14 / 52
Malbec zuccardi "q series" - <i>mendoza, argentina</i>	14 / 52
Cabernet Sauvignon juggernaut "hillside" - <i>sierra foothills, california</i>	14 / 52

ROSE

Tempranillo ostatu "rosado" - <i>rioja, spain</i>	12 / 45
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SPARKLING

Glera montefresco nv prosecco - <i>conegliano, italy</i>	12 / 45
Elbling hild "sekt brut" - <i>mosel, germany</i>	13 / 50

WINES BY BOTTLE

SPARKLING

Molette + Altesse	45
lambert de seyssel "petit royal" – savoie, france	
Gamay	60
domaine migot brut methode traditionnelle – lorraine, france	
Clairette	45
domaine achard-vincent n/v "clairette de die" - rhone, france	
Pinot Noir / Chardonnay	110
gaston chiquet n/v "cuvée louis" - champagne, france	
Pinot Noir / Chardonnay	250
tarlant 2005 "cuvée louis" - champagne, france	

WHITE

Chenin Blanc	45
aa badenhorst "secauteurs" - swartland, south africa	
Chenin Blanc	125
domaine huet 2018 "clos du bourg demi-sec" - vouvray, france	
Melon De Bourgogne	50
michel bregeron "sevre et maine sur lie" - loire valley, france	
Pinot Gris / Pinot Blanc	50
au bon climat 2021 - santa barbara, california	
Riesling	75
max ferdinand richter "wehlener sonnenuhr spatlese - mosel, germany	
Riesling	50
gobelsburg 2021 "estate" - kauptal, austria	
Sauvignon Blanc	70
domaine lucien crochet 2022 - sancerre, france	
Sauvignon Blanc + Semillion	50
chateau graville-lacoste "graves blanc" - bordeaux, france	
Chardonnay	50
land of saints - santa barbara, california	
Chardonnay	75
domaine savary "chablis vieilles vignes" 2022 - burgundy, france	
Chardonnay	150
mayacamas 2021 - napa valley, california	

PINK / ORANGE

Grenache + Malbec	45
reeve 2022 "remy saves the day" - healdsburg, california	
Hondarribi Beltza + Hondarribi Zuri	50
ameztoi "rubentis" - getaria, spain	
Grenache + Mouvedre + Cinsaut	150
chateau simone 2022 "palette rosé" - provence, france	
Chardonnay + Sauvignon Blanc	90
radikon 2021 "slatnik" - friuli-venezia giulia, italy	

RED

Pinot Noir	125
arterberry maresh "old vines dundee hills" - dundee, oregon	
Pinot Noir	55
evesham wood "willamette valley pinot noir" – willamette, oregon	

Gamay	55
jean foillard "beaujolais villages" - <i>beaujolais, france</i>	
Carignan Blend	45
domaine de fonsainte 2020 "corbieres" - <i>languedoc, france</i>	
Hondarribi Beltza	45
ameztoi 2022 "stimatum" - <i>getaria, spain</i>	
Cabernet Franc	57
bernard baudry "chinon le domaine" - <i>chinon, france</i>	
Barbera + Dolcetto	60
broc cellars "amore rosso" - <i>mendocino, california</i>	
Sangiovese + Ciliegiolo	69
monastero suore cistercensi "benedic" rosso - <i>lazio, italy</i>	
Syrah	75
cep vineyards 2021 - <i>sonoma, california</i>	
Touriga Franca + Tinta Roriz	45
quinta do infantado 2015 douro tinto - <i>douro, portugal</i>	
Sangiovese	70
montesecondo 2020 "chianti classico" - <i>tuscany, italy</i>	
Grenache / Syrah	40
domaine de manarine 2016 - <i>rhone, france</i>	
Zinfandel	40
foxglove - <i>paso robles, california</i>	
Tempranillo + Granacha	65
muga "reserva rioja" - <i>la rioja alta, spain</i>	
Nebbiolo	63
vietti "perbacco" - <i>langhe, italy</i>	
Cabernet + Merlot	75
chateau haut-segottes "saint émilion grand cru" - <i>bordeaux, france</i>	
Cabernet Sauvignon	250
corison - <i>napa valley, california</i>	
Cabernet Sauvignon	150
ramey - <i>napa valley, california</i>	
Cabernet Sauvignon	325
mayacamas 2019 - <i>napa valley, california</i>	



DESSERT

Basque Cheesecake dulce de leche, fresh berries, bourbon chantilly	12
Dark Chocolate Ganache Cake fresh berries, bourbon chantilly	14
Crème Brûlée fresh berries	12
Seasonal Gelato & Sorbet ask for our current offerings	7

AFTER DINNER DRINKS

Kopke - 10 Year Port - <i>Duoro, Portugal</i>	8
Broadbent - 20 Year Port - <i>Duoro, Portugal</i>	11
Broadbent Rainwater Madeira - <i>Madeira, Portugal</i>	7
Cynar - <i>Termoli, Italy</i>	10
Braulio - <i>Bormio, Italy</i>	9
Averna - <i>Caltanissetta, Italy</i>	12

COFFEE & TEA

On The Reverse

COFFEE SELECTION

Proudly Serving Form & Function Coffee - Boise, ID

Espresso	5
Cappuccino	6
Latte 8 oz / 12 oz	6 / 7
Americano	5
Decaf French Press 16 oz	5

TEA SELECTION

Organic Offerings From The Art Of Tea - Los Angeles, CA

Green Teas	6	Black Teas	6
Jasmine Pearls crisp, floral, fresh		London citrus, floral, rich	
Meyer Lemon citrus, grassy, sweet		Classic Black bright, brisk, smooth	
Sencha olive, pine, wheatgrass		Summer Peach fruity, round, sweet	
Herbal Teas	6	Tali's Masala Chai round, savory, spice	
Lavender Chamomile Rose floral, fresh, honey			
Iced Tea seasonal selection			4