

## STARTERS

**RED DEER CARPACCIO \$19**  
COFFEE AND CUMIN CRUSTED RED DEER TENDERLOIN, CORDOBES GOAT CHEESE, ARUGULA, POMEGRANATE & CITRUS SALAD, WITH FIG VINEGAR & LOCAL RAW HONEY VINAIGRETTE

**SMOKED TROUT CAKES \$15**  
2 EA. 3 OZ. TROUT CAKES, WATERCRESS AND RADISH SALAD, HUCKLEBERRY HONEY MUSTARD

**SMOKED PORK BELLY \$12**  
5 OZ. OF HOUSE SMOKED PORK BELLY, BLUE CORN WAFFLE, HUCKLEBERRY HOT HONEY

## CHILLED SEAFOOD

**ATLANTIC SALMON TARTAR \$18**  
LEMON CRÈME FRAICHE, PICKLED MUSTARD SEEDS, DILL & CHIVES, OLIVE OIL, RYE CROSTINI

**CHILLED WILD JUMBO SHRIMP COCKTAIL \$17**  
SRIRACHA YUZU COCKTAIL SAUCE

**CHILLED DUNGENESS CRAB CLUSTER \$25**  
SRIRACHA YUZU COCKTAIL SAUCE

**WEST COAST OYSTERS 1/2 DZ. \$20**  
CITRUS MIGNONETTE, SRIRACHA YUZU COCKTAIL

WE USE THE FRESHEST SEAFOOD AVAILABLE SO ALL ITEMS ARE SUBJECT TO AVAILABILITY AND CURRENT MARKET PRICES.

## CHEESE OR CHARCUTERIE BOARD

BUCKS CHEF SELECTION OF 3 LOCAL, DOMESTIC, AND INTERNATIONAL CHEESES AND ACCOMPANIMENTS \$15 "or"  
ADD CHEF SELECTION OF HOUSE MADE & LOCAL CURED GAME MEATS, SAUSAGES, AND PATES WITH ACCOMPANIMENTS \$30

## FROM THE FIELD

**BUCKS WEDGE SALAD \$15**  
BACON, CHERRY TOMATOES, WHITE BALSAMIC PICKLED ONIONS, "AMALTHEA" BOZEMANO GOAT CHEESE, CARAMELIZED WALNUTS

**TRADITIONAL CAESAR \$12**  
CREAMY CAESAR DRESSING, GARLIC CROUTONS, PARMESAN REGGIANO

**GRILLED PEACH & "FLATHEAD LAKE CHEESE" FETA SALAD \$18**  
MARINATED GRILLED PEACHES, "FLATHEAD LAKE CHEESE" JOE'S HAWAIIAN SHIRT FETA, ARUGULA & MINT, BLACKBERRIES, FIG VINEGAR & LOCAL RAW HONEY VINAIGRETTE

## ENTRÉE SELECTIONS

**SAUTEED TROUT FILET (G) \$38**  
7 OZ. TROUT FILET, 5 GRAIN PILAF, ROASTED CANDY STRIPED BEETS, WATERCRESS PESTO

**PAN SEARED BLACK COD \$38**  
6 OZ. BLACK COD FILET, CAULIFLOWER PUREE, SEARED GREEN BEANS, ROASTED CAULIFLOWER, SALMON ROE, CHIVE OIL

**PAN SEARED DUCK BREAST \$45**  
6 OZ. DUCK BREAST, WILD MUSHROOMS, WILTED CHARD, FLATHEAD CHERRY & HOISIN GLAZE, PICKLED FRESNO CHILIS, CORN & SWEET PEA SUCCOTASH

**CORN RISOTTO (V) \$29**  
ARBORIO RICE, ROASTED SWEET CORN, BACON LARDONS, QUESO FRESCO, CHILI FLAKES, POMEGRANATE, CILANTRO (CAN BE PREPARED VEGETARIAN OR VEGAN)

**SMOKED PORK BELLY AND SERRANO PEPPER MAC & CHEESE (G) \$27**  
HOUSE SMOKED PORK BELLY, ROASTED SERRANO PEPPERS, SPICY GREEN CHILI CHEESE SAUCE, GARLIC BREAD CRUMBS

**RED DEER MEDALLIONS \$50**  
2-3 OZ. RED DEER STRIPLOIN MEDALLIONS COOKED "TO PERFECTION", BEET & SWEET POTATO HASH, SEARED ASPARAGUS, SHALLOT & HUCKLEBERRY REDUCTION

## FINISHING TOUCHES

ROASTED GARLIC MASH POTATOES \$8  
LOADED BAKED POTATO \$9  
GRILLED ASPARAGUS \$12  
SAUTEED WILD & DOMESTIC MUSHROOMS \$15  
CORN & SWEET PEA SUCCOTASH \$12  
GREEN CHILI MAC & CHEESE \$12

(N) NUT ALLERGY (V) VEGAN (G) CONTAINS GLUTEN

## CROCK OF SOUP

**HUNGARIAN MUSHROOM SOUP \$12**  
BLEND OF MUSHROOMS, PAPRIKA OIL

**"JOE MAMA'S" FRENCH ONION SOUP \$15**  
CARAMELIZED ONIONS, SHERRY WINE, GRUYERE & SWISS CHEESE

## FROM THE GRILL

ALL MEATS COME WITH ROASTED GARLIC MASHED POTATOES AND VEGETABLE OF THE DAY

**BEEF**  
8 OZ PRIME TENDERLOIN \$59  
14 OZ PRIME RIB EYE \$60  
14 OZ. NY STRIP \$50

**PORK**  
16 OZ. PORK PORTERHOUSE \$45

**WILD GAME**  
8 OZ BISON TENDERLOIN \$60  
12 OZ. BISON RIBEYE \$55

## BUCKS BURGER \$25

8 OZ. AMERICAN WAGYU BEEF PATTY, BACON, CHOICE OF CHEESE, SAUTEED ONIONS, LETTUCE, TOMATO, PICKLE, AND FRENCH FRIES

CHEESES: CHEDDAR, AMERICAN, SWISS, PEPPER JACK, BLEU CHEESE

## SAUCES

HUCKLEBERRY REDUCTION \$2  
BÉARNAISE \$2  
FLATHEAD CHERRY HOISIN \$2  
BUCKS T4 BUTTER \$2  
GORGONZOLA BUTTER \$4  
FOIS GRAS BUTTER \$9

## ENHANCEMENTS

SAUTEED JUMBO WILD SHRIMP \$18  
4 EA. WHITE WINE, GARLIC, BUTTER  
DUNGENESS CRAB OSCAR \$15 2  
OZ. CRAB, ASPARAGUS, BÉARNAISE  
DUNGENESS CRAB CLUSTER \$25  
SEASONED & STEAMED  
FRIED OYSTERS \$20  
6 OYSTERS, BÉARNAISE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.