

BUCK'S T-4

STARTERS

RED DEER CARPACCIO (G) \$19
SHAVED RED DEER LOIN, HORSERADISH CREMA, ARUGULA PESTO,
SHAVED PARMESAN, 60 DEGREE EGG, GARLIC CROSTINI

DUCK BREAST LETTUCE WRAPS \$25
THIN SLICED DUCK BREAST, PICKLED SLAW, HOISIN CHERRY
SAUCE, CRUSHED CASHEWS, CRISP LETTUCE

SMOKED CHICKEN WINGS \$18
6 EA. HOUSE SMOKED WINGS FRIED CRISPY, WITH CHOICE OF BUFFALO, DRY
RUBBED, CHERRY HOISIN, HOUSE BBQ,
COMES WITH RANCH OR BLUE CHEESE DRESSING AND CELERY STICKS

CHILLED WILD JUMBO SHRIMP COCKTAIL \$21
SRIRACHA YUZU COCKTAIL SAUCE

CHILLED DUNGENESS CRAB CLUSTER \$25
SRIRACHA YUZU COCKTAIL SAUCE

GARLIC PEI MUSSELS \$18
10 OZ. PEI MUSSELS, CHORIZO, TOMATO, WHITE WINE, CILANTRO,
GRILLED BREAD

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, OR INTERNATIONAL CHEESES AND ACCOMPANIMENTS \$15 "OR"
ADD CHEF SELECTION OF CURED GAME MEATS, SAUSAGES, AND PATES WITH ACCOMPANIMENTS \$30

FROM THE FIELD

BUCKS WEDGE SALAD (N) \$15
BACON, CHERRY TOMATOES, PICKLED ONIONS, "HONEY
BEE" GOAT CHEESE, CARAMELIZED WALNUTS, RANCH
DRESSING

TRADITIONAL CAESAR (G) \$12
CHIPOTLE CAESAR DRESSING, GARLIC CROUTONS,
PARMESAN REGGIANO

ROASTED BEET SALAD \$ 12
BABY GREENS, ORANGE SEGMENTS, CHERRY TOMATO,
AMALTHEIA GOAT RICOTTA, ROASTED BEETS,
HONEY MUSTARD VINAIGRETTE

ADD PROTEIN TO YOUR SALAD:
CHICKEN \$ 12 / 4 OZ. BISON FILET \$ 18/
4 EA. MEXICAN WILD SHRIMP \$21

FROM THE GRILL

ALL MEATS COME WITH ROASTED GARLIC MASHED POTATOES AND
SEASONAL VEGETABLES

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

WILD GAME
8 OZ BISON TENDERLOIN (G) \$60
12 OZ. BISON RIBEYE (G) \$55
16 OZ ELK RACK \$55

ALL BISON CUTS COME WITH CRISPY ONION STRAWS (G)

BUCKS BURGER \$19
8 OZ. AMERICAN WAGYU BEEF PATTY, BACON, SAUTEED ONIONS, CHOICE OF
CHEESE, LETTUCE, TOMATO, PICKLE, AND FRENCH FRIES
CHEESES: CHEDDAR, AMERICAN, SWISS, PEPPER JACK, BLEU CHEESE
SUBSTITUTE IMPOSSIBLE MEAT \$2

SAUCES

HUCKLEBERRY REDUCTION \$2
BÉARNAISE \$2
BUCKS T4 BUTTER \$2
GORGONZOLA BUTTER \$4
FOIE GRAS BUTTER \$9

ENHANCEMENTS

SAUTEED JUMBO WILD SHRIMP \$21
4 EA. WHITE WINE, GARLIC, BUTTER
DUNGENESS CRAB OSCAR \$15
2 OZ. CRAB, ASPARAGUS, BÉARNAISE
DUNGENESS CRAB CLUSTER \$25
SEASONED & STEAMED

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

SOUP

CURRY SQUASH SOUP (V) \$9
TAHINI YOGURT, HARISSA, CRISPY CHICKPEAS
**CHEF'S SEASONALLY INSPIRED
SOUP \$9**

ENTRÉE SELECTIONS

STEELHEAD TROUT FILET \$38
7 OZ. TROUT FILET, CHORIZO POTATO HASH, POBLANO CREMA,
TOMATO & 3 BEAN PICO
PAN ROASTED BLACK COD (N) \$38
6 OZ. BLACK COD FILET, OLIVE OIL SMASHED POTATOES, CRISPY
BRUSSEL SPROUTS, ROMESCO
RED DEER MEDALLIONS \$50
2 EA. 3 OZ. RED DEER STRIPLOIN MEDALLIONS, APPLE & ROOT
VEGETABLE MASH, ROASTED ASPARAGUS, HUCKLEBERRY
DEMI-GLACE, CRISPY ROOT VEGETABLES
WAGYU BEEF SHORT RIBS \$ 40
6 OZ. SHORT RIB, GARLIC MASHED POTATOES, ROASTED BRUSSEL
SPROUTS, HORSERADISH CREMA, BRAISING JUS
SHORT RIB PAPPARDELLE (G) \$30
PULLED SHORT RIB, ROOT VEGETABLES, SPINACH,
HERBED RICOTTA
DUCK BREAST (G) \$ 45
8 OZ. DUCK BREAST, BUTTERNUT SQUASH PUREE, CRISPY CONFIT
"HASHBROWN", WILTED SPINACH, FLATHEAD CHERRY SAUCE,
PICKLED FLATHEAD CHERRIES
VEGETABLE BOLOGNESE (G,V) \$ 28
PENNE PASTA, MIREPOIX, ROOT VEGETABLES, RED WINE,
VEGETABLE DEMI, SAN MARZANO TOMATO, BASIL,
HERBED RICOTTA
BISON POT PIE (G) \$ 35
ONION, CELERY, ROOT VEGETABLES, POTATOES, LOCAL BEER
GRAVY, PUFF PASTRY CRUST
BUCKS T-4 CLASSIC WILD GAME MEATLOAF \$ 30
BISON, BEEF, VENISON, RED DEER, GARLIC MASHED POTATOES,
CHEFS VEGETABLE, MUSHROOM GRAVY

FINISHING TOUCHES

ROASTED GARLIC MASH POTATOES \$8
LOADED BAKED POTATO \$9
GRILLED ASPARAGUS \$14
SAUTEED WILD & DOMESTIC MUSHROOMS \$15
APPLE & ROOT VEGETABLE MASH \$12
ROASTED BRUSSEL SPROUTS \$12
BUTTERNUT SQUASH PUREE \$12

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