

# HUNT CLUB

steakhouse

## STARTERS

CAVED & FLAMED 16  
Aged kasseri cheese, citrus marinated olives, fried pita chips, flambéed table side

CALAMARI 17  
Buttermilk breaded calamari with fried lemon, fresno chiles, roasted garlic pomodoro sauce

ARTICHOKE & SPINACH DIP 17  
Aged grana padano parmesan, fried pita chips

P.E.I MUSSELS 19  
White wine & cream steamed fresh prince edward island mussels, fennel sausage, shaved fennel, oven roasted tomatoes, creamy cannellini beans, grilled crostini

CAVED & CURED 23  
Chef’s selection of local & imported cured meats, artisan cheeses, seasonal accoutrement

CRAB CAKES 26  
Frisée salad, crispy prosciutto, hollandaise

## RAW & CHILLED BAR

HOUSE CURED SALMON 17  
Beet cured ORA king salmon, sliced egg, capers, sliced shallots, dill crème fraîche

AHI TUNA TARTARE 23  
Wakame salad, black & white sesame seed, citrus soy glaze, micro wasabi, avocado, crispy wontons

TENDERLOIN TARTARE 24  
Classically prepared with aïoli, roasted shallot, capers, black truffle, quail egg, crostini

GRILLED & CHILLED PRAWN COCKTAIL 24  
Horseradish cocktail sauce, frisée, lemon zest

FRESH OYSTERS MP HALF OR FULL DOZEN  
Served raw on the half shell with seasonal accoutrement or baked with our chef’s preparation of the day

SEAFOOD TOWER 125 SERVES FOUR  
Dozen chef selected raw oysters, six grilled & chilled jumbo prawns, two 6oz. chilled lobster tails, chilled mussels, house cured salmon, seasonal accoutrement

## FROM THE GARDEN

KALE & ROMAINE CAESAR 12  
Parmesan, crouton dust, citrus olives, cherry tomatoes

HUNT CLUB WEDGE 13  
Bibb lettuce, heirloom tomato, house cured pork belly, bleu cheese, sliced shallot, green goddess dressing

BURRATA SALAD 15  
Heirloom tomato, burrata, petit basil, frisée, sea salt, extra virgin olive oil, 25 year-aged balsamic

TOP IT  
*top off any salad with the following*  
- two grilled prawns 15  
- 3oz. grilled tenderloin 14  
- 4oz. cedar plank salmon 15  
- 4oz. seared ahi tuna 15

## FROM THE KETTLE

LOBSTER & SHRIMP BISQUE EN CROUTE 15  
Poached lobster & shrimp, puff pastry, sherry cream, trout roe

FRENCH ONION 12  
Toasted brioche, melted fontina, aged gruyere

SOUP DU JOUR 12  
Our chef’s seasonal soup selection

## HAND HELDS

LOBSTER ROLL 32  
Garlic butter poached lobster tail, green onion, lemon truffle aïoli, old bay fries

WAGYU BURGER 25  
4 year-aged wisconsin cheddar, heirloom tomato, bib lettuce, brioche bun, truffle fries

TOP IT  
*top off your burger with the following*  
- house cured bacon 3  
- fried egg 3  
- avocado 3

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

BUTCHER’S BLOCK

Sustainably raised beef from small family farms

ENHANCEMENTS	6oz. CENTER CUT FILET 44	ADD-ONS
<i>enhance any steak</i>	10oz. BARREL CUT FILET 58	<i>add-on to any steak</i>
peppercorn crust 3	12oz. BONE-IN FILET 78	lobster tail MP
chimichurri 3	16oz. CREEKSTONE CHOICE RIBEYE 56	two shrimp 15
béarnaise sauce 4	24oz. CREEKSTONE CHOICE RIBEYE 72	crab cake 15
herbed demi glace 4	32oz. CHOICE 45-DAY DRY AGED TOMAHAWK RIBEYE 125	two scallops 24
au poivre sauce 5	12oz. WAGYU NEW YORK STRIP 82	
wisconsin bleu cheese 5		
ala oscar 15		

TOUR DE BOEUF

FOR TWO 132 - 16oz. ribeye, 6oz. filet, 6oz. wagyu strip | FOR FOUR 200 - 24oz. ribeye, 10oz. filet, 12oz. wagyu strip

FROM THE SEA

- ORA KING SALMON 38
- Miso glazed, blood orange gastrique, edamame micro green salad
- SCALLOPS 42
- U-10 scallops, spinach risotto, beurre blanc, crispy prosciutto, petit greens
- CHILEAN SEA BASS 48
- Butternut yam purée, asparagus tips, leek cream sauce, crispy leek strings
- TWIN LOBSTER TAILS 72
- Two 6oz. cold water lobster tails, whipped potato, asparagus
- CATCH OF THE DAY MP
- Freshly sourced seafood, chef selected preparation

NO MEAT

- VEGAN RISOTTO 24
- House made risotto, chef’s seasonally selected ingredients
- PESTO GNOCCHI 25
- Tossed in our house made pesto, aged parmesan
- SOY GLAZED TRUMPET MUSHROOMS 26
- Celeriac & parsnip purée, roasted brussels sprouts, glazed carrots, hazelnut crumble

THE OTHER MEAT

- CHICKEN ROULADE 38
- Sous vide prociutto wrapped chicken breast, sun-dried tomato,spinach,mascarpone filling. asparagus tips & garlic parmesan fingerling potatoes, mornay sauce
- PORK CHOP 46
- Roasted shitake, seared maitake, garlic-parmesan fingerling potatoes, herbed cream sauce
- LAMB CHOPS 56
- Grilled chimichurri lollipop lamb chops, moroccan spiced roasted root vegetable cous cous, roasted asparagus tips
- DUCK 42
- Crispy seared duck breast, crispy brussels sprouts, house cured pork belly, pomegranate gastrique, candied orange zest

SIDES TO SHARE

- WHIPPED POTATOES 9
- ROASTED BRUSSELS SPROUTS 9
- house cured bacon, pecan
- MARSALA MUSHROOMS 9
- TRUFFLE FRIES 9
- ROASTED ASPARAGUS 12
- hollandaise, lemon
- GARLIC PARMESAN FINGERLINGS 12
- MACARONI & CHEESE 12
- enhancement lobster +12*
- SAUTÉED BROCCOLINI 13
- roasted garlic, shallot

