



## THE SIGNATURE GRILL DINNER

### Charcuterie Board

*Alpine Soppressata, Venison Summer Sausage, Prosciutto Italiano, Cornichons,  
Salted Almond Crisps, Fig Jam, Stone Ground Mustard*

### Rocket Salad with Champagne Vinaigrette

### Swiss Raclette Cheese + Fingerling Potatoes + Ciabatta Bread

Beef Tenderloin, Elk, Buffalo Sausage, Maine Lobster Tail, Jumbo Shrimp

Grilled Bell Pepper, Onion, Mushrooms, Zucchini

*Sauces: Chimichurri, Herb Butter, Horseradish Cream, Huckleberry Sauce*

### Dessert

Homemade Apple Strudel à la mode, Mixed Berry Pie à la mode, or S'mores  
(pick one per group)

\$120/adult, \$45 children 10 and under  
(6 adult minimum)



## THE TRADITIONAL

### Swiss Raclette Cheese

Fingerling Potatoes + Ciabatta Bread

Rocket Salad with Champagne Vinaigrette

Prosciutto Italiano

Cornichons + Pickled Pearl Onions

Seasonal Fruit Sorbet

\$75/adult, \$35 children 10 and under  
(4 adult minimum)



## THE DATE NIGHT

### Swiss Raclette Cheese

Fingerling Potatoes + Ciabatta Bread

Rocket Salad with Champagne Vinaigrette

Beef Tenderloin + Maine Lobster Tail

Prosciutto Italiano

Chimichurri, Herb Butter, Horseradish Cream

Chocolate Dipped Strawberries

\$250/couple



## THE COCKTAIL PARTY

Swiss Raclette Cheese melted & scraped off the wheel, Fingerling Potatoes,  
Ciabatta Bread, Prosciutto Italiano, Cornichons, Stone Ground Mustard

*Perfect for après ski or a fun event!*

\$35/person (10 person minimum)

**Tax and gratuity not included in pricing.**

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.