



Starters

BREAD BASKET V, D	12
Herb Butter, Huckleberry Butter, Sourdough	
★ SMOKED TROUT DIP GFA, S, D	19
Herbed Crackers, Seasonal Vegetable, Lemon	
CHICKEN WINGS GF, D	19
Huckleberry BBQ Sauce or Dry Rub, Celery, Carrot, Ranch or Blue Cheese Dressing	
HUMMUS BOARD V	16
Pickled Seasonal Vegetable, Pickled Vegetable, Yogurt Dip, Great Northern Bean Hummus, Herbed Cracker	
MUSHROOM CROQUETTES V, D	15
Wild Mushroom, Potato, Smoked Gouda, Mustard Cream, Chive	

Soup & Salad

ROASTED BUTTERNUT BISQUE V, GF	8 12
Roasted Pumpkin Seeds, Crema, Beet Powder	
WEDGE SALAD D	18
Crouton, Smoked Blue Cheese, Roasted Tomato, Bacon, Red Onion, Herb Dressing, Tomato Oil	
HOUSE SALAD V, VGA	8 16
Mixed Greens, Pumpkin Seed, Crouton, Cherry Tomato, Red Onion, Cucumber, Choice of Dressing	
APPLE FARRO SALAD GFA, D, N	8 17
Arugula, Pecans, Goat Cheese, Apple, Dried Cherry, Red Onion, Farro, Maple Vinaigrette	
ADD CHICKEN 7	
ADD SMOKED TROUT 10	
ADD AVOCADO 3	

Handhelds

AMERICAN WAGYU BURGER GFA, D	22
White Cheddar, Onion Marmalade, Huckleberry BBQ, Arugula, Tomato, Pretzel Roll	
THE GREAT NORTHERN DIP D	25
Swiss Cheese, Roasted Garlic Aioli, Caramelized Onion, Beef Au Jus, French Roll	
WALDORF CHICKEN SALAD D	17
Lettuce, Tomato, Pretzel Roll	
SMOKED TROUT BLT GFA, S, D	19
Lemon-Pepper Aioli, Bacon Jam, Roasted Tomato, Arugula, Ciabatta	

Entrées

PRIME RIB	38 66
Choice of 8oz or 16oz Cut, Fried Potato, Beef Au Jus, Creamy Horseradish Sauce, Seasonal Vegetables	
<i>Pairing Option: Luke, Cabernet Sauvignon</i>	
RAINBOW TROUT GF, S, D, N	35
Wild Rice, Herbed Butter, Toasted Almond Lemon, Lemon Butter Sauce, Seasonal Vegetables	
<i>Pairing Option: Whitehaven, Sauvignon Blanc</i>	
★ 12oz RIBEYE GF, D	68
Brown Butter Mashed Potatoes, Smoked Blue Cheese Butter, Seasonal Vegetables	
Add Sautéed Mushrooms 4	
Add Caramelized Onion 4	
<i>Pairing Option: Château Chapelle d'Allénor, Bordeaux</i>	
8oz BEEF TENDERLOIN GF, D	74
Brown Butter Mashed Potatoes, Red Wine Reduction, Bearnaise, Seasonal Vegetables	
Add Sautéed Mushrooms 4	
<i>Pairing Option: Markham, Merlot</i>	
★ 12oz PORK CHOP GF, D	44
Brown Butter Mashed Potatoes, Tart Cherry Chutney, Seasonal Vegetables	
<i>Pairing Option: Masseria Li Veli Orion, Zinfandel</i>	
HALF ROASTED CHICKEN GF	38
Chicken Demi, Carrot Puree, Wild Rice, Seasonal Vegetable	
<i>Pairing Option: Ferrari-Carano, Chardonnay</i>	
THREE SISTERS VG, GF	27
Fried Polenta, Roasted Squash Puree, Fire Roasted Corn, Black Beans, Kale, Tomato, Pumpkin Seed Gremolata	
<i>Pairing Option: Benton Lane, Pinot Noir</i>	
WOODLAND PAPPARDELLE V, GFA, D	30
Pappardelle, Caramelized Onion & Mushroom Sauce, Green Pea, Roasted Tomato, Parmesan, Garlic Oil, White Wine, Cream, Fresh Herb	
Add Chicken 7	
<i>Pairing Option: Louis Latour Grand Ardeche, Chardonnay</i>	
★ BISON BOLOGNESE	34
Pappardelle, Slow-Simmered Bison Ragu, Tomato, Fresh Basil, Parmesan	
<i>Pairing Option: Caparzo Sangiovese Toscana, Sangiovese</i>	

An 18% gratuity may be added to parties of 6 or more.
*Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness.