

Prix Fixe Dinner

Per Person [\$85]

[Plus Tax and Gratuity]

First Courses

Chilled White Gazpacho

Lobster, Avocado, Tomato, Basil

Arugula Salad

Sundried Tomatoes, Lemon, Parmesan-Black Pepper Crackers

Maine Crab Cake

Avocado, Lime Caviar, Chiles

Summer Corn Ravioli

Chanterelles, Chive Oil

Buffalo Carpaccio

Smoked Sea Salt, Sage Aioli, Crispy Onion Rings

Main Courses

Grilled Day Boat Scallops “B.L.T.”

Wyomatoes, Arugula, Bacon Crisps, Garlic Aioli

Seared Rare Hawaiian Tuna

Edamame-Toasted Sesame Emulsion, Tempura Green Beans

SRG’s Crispy Pork Shank

Red Chile Barbecue Sauce, Roasted Corn-Black Bean Salsa, Crispy Corn Tortillas

Black Angus New York Steak [12oz]

Portabella Mushroom Saute, Country Mustard Sauce

Cast Iron Seared Elk Medallions

Black Garlic-Maple Glazed, Parsnip Puree, Italian Kale

Dessert

SRG’s Eskimo Bars

Warm Caramel Dipping Sauce

Pineapple Sorbet “Cake”

Banana Brulee, Macadamia Meringues

Chocolate-Raspberry Tart

Whipped Crème Fraîche

Kids Menu \$45

Summer Corn Ravioli, *Grated Parmesan*

Petit New York Steak, *Shoestring Fries*

SRG’s Eskimo Bars, *Warm Caramel Dipping Sauce*

Chef de Cuisine [**Kyle Nicholson**]

Sous Chef [**Gavin Murray**]