

MAIN COURSES

Pan Roasted Pheasant	26
wisconsin organic pheasant breast, roasted chestnut, prosciutto, apple and foie gras stuffing, parsnip puree and sour cherry reduction	
Risotto	18
chanterelle mushrooms, parmesan and thyme	
add seared duck breast	24
Bouillabaisse	26
sautéed mussels, shrimp and hawaiian ono, tomato saffron broth, brandy braised fennel and smoked tomato rouille crostini	
Pan Seared Hawaiian Ono	28
sage infused gnocchi, crispy prosciutto and brussels sprouts salad, capers, lemon and brown butter	
Truffled Short Rib Pasta	22
red wine braised grass fed kobe beef, garganelli pasta, house-made truffled ricotta, arugula and pecorino cheese	
Grilled New York Steak	28
10oz porcini encrusted steak, roasted mushroom, gruyere and spinach savory bread pudding and red wine cabernet butter	
Bone-In Buffalo Kansas City Steak	44
12oz porcini encrusted steak, roasted mushroom, gruyere and spinach savory bread pudding and red wine cabernet butter	
Trio Burger	15
custom blend of house-ground black angus beef and nueske's bacon with aged white cheddar	
add bleu cheese fondue to fries	17
Wood Fired Half Chicken	18
oven roasted half chicken, braised leeks and truffled lemon butter	

PIZZAS

Prosciutto and Arugula	16
prosciutto di parma, arugula, garlic oil and mozzarella	
Elk Sausage and Onion	16
house-ground elk sausage, caramelized onions, marinara and fresh mozzarella	
Pepperoni and Mushroom	16
sopressata pepperoni, shaved crimini mushrooms, marinara and fontina cheese	
Truffled Calzone	16
house-made truffled ricotta, sautéed spinach, parmesan and shaved crimini mushrooms	

Artwork courtesy of DIEHL gallery 307.733.0905

For parties of 6 or more 20% gratuity may be added.

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STARTERS

Mussels	12
sautéed prince edward island mussels, white wine, cherry tomatoes, garlic, lemon, thyme, parsley and grilled bread	
Seared Scallops	12
seared maine diver scallops, gingered shitake tempura roll and yuzu-soy vinaigrette	
Buffalo Carpaccio	12
grass fed montana buffalo, arugula, capers, pickled shallots, fried lemons, extra virgin olive oil and shaved parmesan	
Trio Antipasti	16
a selection house-made charcuterie, cured meats and marinated olives	
Trio Cheese Plate	14
a selection of artisan cheeses served with condiments and house-made crostinis	
Seared Duck Salad	12
maple leaf farm duck breast, frisee, toasted pistachios and pomegranate gastrique	
Crispy Bacon and Spinach Salad	10
house-cured pork belly, baby spinach, blood oranges, shaved manchego and a kumquat vinaigrette	
Caesar Salad	8
hearts of romaine, roasted garlic, white anchovy crostini and parmigiano reggiano	
Arugula Salad	8
baby arugula, grated parmigiano reggiano, extra virgin olive oil and lemon	

SOUPS

BLT	7
tomato soup, arugula pesto, apple wood smoked bacon and sourdough croutons	
Seasonal Soup Special	7

SIDES

Sautéed Spinach	4
lemon, garlic and olive oil	
Waffle Fries	6
with bleu cheese fondue, scallions and fresh ground pepper	
Roasted Chanterelle Mushrooms	7
lemon, thyme and extra virgin olive oil and butter	
Brussels Sprouts	7
crispy prosciutto, lemon, brown butter and thyme	
Risotto	8
chanterelle mushrooms, parmesan and thyme	
Gnocchi	6
sage infused gnocchi, capers and brown butter	