



APPETIZERS

BLACK N BLEU FLATBREAD 22
Blackened Elk Tenderloin, Kalamata Olives, Garlic, Tomatoes, Maytag Bleu

WINGS 22
Tossed in BBQ, Buffalo, or Just Naked for your enjoyment

SMOKED JALAPENO POPPERS 20
BBQ Brisket Cream Cheese, Smoked Jalapeno, Wrapped in Bacon, served with BBQ Sauce and Ranch

TRUFFLE PARM FRIES 18
Crispy Beer Battered Fries, Tossed with Fresh Herbs, Shaved Parm, Truffle Oil served with Garlic Aloï

SHRIMP CEVICHE 22
Shrimp, Fresh Lime, Chipotle, Pico, Tortilla Chips

QUESO & CHIPS 16
Freshly Fried Tortilla Chips - Chicharrons - Bomb Queso

SOUPS

ELK MOUNTAIN CHOWDER
People's Choice Awarded Soup with Locally Grown Veggies, Olathe Sweet Corn, Mountain Mushrooms, Bacon, Elk Tenderloin
CUP.....12 BOWL.....18

SMOKED TOMATO BISQUE
Tomatoes Smoked In-House, Fresh Vegetables, Finish with Cream and Butter for Rich Flavors
CUP.....10 BOWL.....15

SALADS

CHOPPED SALAD..... 16
Chopped Romaine, Red Onion, Tomatoes, Roasted Corn, Eggs, Bacon, Homemade Ranch Dressing

SPRING SALAD..... 16
Spring Mix, Strawberries, Feta, Dried Blueberries, Candied Nuts, Lemon Vin

CAPRESE SALAD..... 17
Heirloom Tomatoes, Fresh Burrata Fresh Basil, Frisee, Balsamic reduction, Olive Oil, Salt & Pepper

GRILLED CEASAR SALAD..... 16
Grilled Romaine, Bacon, Shaved Parmesan Cheese, Homemade Ceaser Dressing, Balsamic Reduction, Crostini

ADD CHICKEN, SALMON, SHRIMP..... 8

SWEET FINISHES

APPLE TART 16
Caramelized Apples - Puff Pastry - Cinnamon Ice Cream - Carmel Sauce

DOUBLE CHOCOLATE MOOSE CAKE 16
Chocolate - Amorino Cherries - Fresh Cream

FRIED CHEESECAKE BITS 16
Raspberry Swirl - Vanilla - Chocolate Chip - Rum Chata Sauce -

CHEF SELECTIONS

SMOKED PRIME RIB. 36
Certified Angus Beef, Garlic Mashed Potatoes, Bacon Wrapped Asparagus, Au jus, Horseradish Cream Sauce

CAJUN PASTA..... 28
Shrimp, Sausage with Cajun Butter Sauce. Vegetarian variation is available.

ELK TENDERLOIN... 36
Premium Elk Tenderloin, Potato Risotto, Garlic-Bacon Balsamic Brussels, Huckleberry Reduction

PORK CHOP..... 32
Premium Pork Chop, Mac & Cheese, Braised Cabbage, Bourbon Dijon Sauce

SALMON EN CROUTE..... 32
Fresh Atlantic Salmon, Dill Cream Cheese, Grilled Asparagus, Wrapped in Puff Pastry, Served with Wild Rice Pilaf

SMOKED TOMATO CAVATAPPI..... 24
Smoked Tomatoes, Garlic, Pasta, tossed in a Creamy Tomato Sauce
Add Chicken, Shrimp, Salmon....\$6

SNAKE RIVER RIBEYE..... 48
Beautiful Marbled American Wagyu, Choice of Garlic Mashed, Potatoe Gratin, or Herb Fries, Bacon Wrapped Asparagus

EXTRAS

GARLIC MASHED POTATOES 6
HERB FRIES 8
MAC N CHEESE 8
SWEET POTATOE FRIES 8
SIDE SALAD 7

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OR ALLERGIES

LUNCH MENU

APPETIZERS

BLACK N BLEU FLATBREAD

Blackened Elk Tenderloin, Kalamata Olives, Garlic, Tomatoes, Maytag Bleu 22

WINGS

Tossed in BBQ, Buffalo, or Just Naked for your enjoyment 22

SMOKED JALAPENO POPPERS

BBQ Brisket Cream Cheese, Smoked Jalapeno, Wrapped in Bacon, served with BBQ Sauce and Ranch 20

TRUFFLE PARM FRIES

Crispy Beer Battered Fries, Tossed with Fresh Herbs, Shaved Parm, Truffle Oil served with Garlic Aloï 18

SHRIMP CEVICHE

Shrimp, Fresh Lime, Chipotle, Pico, Tortilla Chips

CHIPS & QUESO

Freshly Fried Tortilla Chips - Chicharrons - Bomb Queso

Sandwiches

Served With Your Choice of Herb Fries, Soup or Salad

Wagyu Burger

Onion jam, Tillamook Cheddar Cheese, Peppered Bacon, Lettuce, Tomato, and Housemade Burger Sauce. 20

Grilled Cheese

Tillamook Cheddar, Smoked Gouda, Pepperjack, Melted to Perfection Between Two Pieces of Grilled Sourdough 16

Shrimp Po Boy

Beer Battered Tiger Shrimp, Lettuce, Tomato, Cajun Remoulade, On a Hoagie Bun 20

Elk Tenderloin Sandwich

Hand Breaded Elk Tenderloin, Lettuce, Tomato, Onion, Garlic Aloï on a Hawaiian Bun 23

Prime Rib Sandwich

Tender Prime Rib, Gruyere Cheese, Au Jus, Toasted Hoagie 21

Berry's Brisket Sandwich

Award Winning Smoked Brisket, Cheddar Cheese, Fried Onions, Toasted Hawaiian Bun, served with a side of Texas Style BBQ Sauce 22

Elk Mountain Club

House Smoked Turkey, Black Forest Ham, Peppered Bacon, Swiss Cheese, Lettuce, Tomato, Avocado, Chipotle Mayo, on Grilled Sourdough 19

Hot Pastrami

Choice of Pastrami or Vegetarian Mushroom, Marble Rye, Sauerkraut, Swiss cheese, and House-made Thousand Island Dressing. 19

SWEET FINISHES

APPLE TART

Caramelized Apples - Puff Pastry - Cinnamon Ice Cream - Carmel Sauce 16

DOUBLE CHOCOLATE MOOSE CAKE

Chocolate - Amorino Cherries - Fresh Cream 16

FRIED CHEESECAKE BITS

Raspberry Swirl - Vanilla - Chocolate Chip - Rum Chata Sauce - 16



SOUPS

Served with freshly made crostini's

Elk Mountain Chowder

Locally Grown Veggies, Olathe Sweet Corn, Mountain Mushrooms, Bacon, Elk Tender CUP.....12 BOWL.....18

Smoked Tomato Bisque

Fresh Ingredients, Finish with Cream and Butter for Rich Flavors CUP.....9 BOWL.....15

SALADS

Chopped Salad

Chopped Romaine, Red Onion, Tomatoes, Roasted Corn, Eggs, Bacon, Homemade Ranch Dressing 16

Spring Salad

Spring Mix, Strawberries, Feta, Dried Blueberries, Candied Nuts, Lemon Vinaigrette 15

Caprese Salad

Heirloom Tomatoes, Fresh Burrata Fresh Basil, Frisee, Balsamic reduction, Olive Oil, Salt & Pepper 17

Grilled Ceasar Salad

Grilled Romaine, Bacon, Shaved Parmesan Cheese, Homemade Ceasar Dressing, Balsamic Reduction, Crostini 14

Add Chicken, Salmon, Shrimp, or Steak to any Salad for \$8

SIDES

SIDE SALAD..... \$6

HERB FRIES..... \$6

SWEET POTATOE FRIES..... 6

MAC & CHEESE..... 8