



SNAKE RIVER SPORTING CLUB

Soups and Salad

Daily Bread

\$8

French Onion Soup

baguette, gruyere, chives

\$16

Soup of the Day

always seasonal and delicious

\$14/16

Simple Salad

summer greens, shaved radish, house vinaigrette

\$17

Farm Lettuces

butter milk caesar dressing, crisp parmesan, bottarga, radish, smoked garlic oil, sourdough croutons

\$20

Starters

Hamachi Crudo

yuzu dressing, pickled sweet peppers, spicy citrus salsa, tempura fried shallots, micro cilantro

\$28

Pork Bao Buns

char sui pork belly, pickled vegetables, siracha aioli, daikon salad

\$20

Prince Edward Island Mussels

coconut red curry, ginger, lemongrass, basil oil, crostini, cilantro

\$24

Fondue

aged gruyere cheese, grilled sourdough, green apples, duck salami, smoked garlic oil

\$28

Main Course

Daily Fish Market

ask your server for today's special

MP

21 Day Dry Aged New York Strip Steak

16 hour potato, beef tallow, honey thyme sous vide carrots, herb chimichurri, cowboy butter, veal jus

\$66

Stuffed Savoy Cabbage

miataki and crimini mushrooms, beluga lentils, brown rice, crisp quinoa, tomato red pepper sauce, basil oil

\$32

Lamb Cassoulet

cannellini beans, guanciale, andouille sausage, slab bacon, tomato sourdough breadcrumbs, lamb shank, pork belly, mint gremolata

\$40

Veal Manicotti

white bolognese, ricotta and mascarpone cheese, spinach, morney sauce, Sunday tomato sauce, parmesan, basil

\$36

Chicken Milanese

herb and parmesan risotto, wilted frisee lettuce with truffle brown butter, poached egg

\$34

Sides

Thai Roasted Brussel Sprouts

sweet chile sauce, ginger, peanuts, yuzu vinaigrette

\$14

Organic Grilled Baby Carrots

north african spices, labneh cheese, hot honey drizzle, carrot greens pesto

\$12

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