

CK'S STEAKHOUSE

Friday Wild Game Menu

Tea Smoked Apricot Glazed Duck Breast
with Wild Mushroom Risotto
and Vegetable Du Jour

Duo of Herb Marinated Grilled Quail
with Balsamic Pomegranate Vinaigrette,
Fresh Arugula
and Goat Cheese Mashed Potatoes

Roast Pheasant
with Local Dumpling Squash,
Dried Cherry Quinoa,
Spiced Pumpkin Seeds
and Pumpkin Seed Oil

\$20 per entrée

Jonathan Buchner
Executive Chef

Robert Prosser
Matthew White
Sous Chefs