

APPETIZERS

Garlic Butter Buns are available upon request

BECKER'S BRIE \$20

A Becker's Classic! Creamy Brie, prosciutto and spinach baked in puff pastry with a tarragon mustard cream.

HARBOR'S DELIGHT \$24

Fresh prawns dusted with a smoky dry pepper seasoning, lightly battered calamari and chipotle dip.

BOAR BELLY \$20

Crispy, tender wild boar belly drizzled with tequila glaze and topped with pineapple Pico de Gallo. GF

CHEESE BITES \$28

Creamy goat cheese mixed with spicy candied pecans, bacon crumbs, cranberries, sundried tomato, apricot and served with red currant jam. Vegetarian and Gluten free options available.

FALAFEL CROQUETTES \$24

Classic deep-fried croquettes made with chickpeas, fresh herbs and spices. Served on a bed of greens with a cilantro cream. GF V

CHARCUTERIE

\$35 for 2 \$55 for 4

A selection of cured meats and cheeses. Elk garlic sausage, prosciutto, spicy mortadella, soppressata salami, elk bites, goat cheese, Edam, Brie and Manchego cheese. Accompanied with seasonal fruits, glazed pecans, pickled veggies and homemade condiments. Served with grilled bread and crackers.

GF -gluten free V- Vegan



Becker's
GOURMET RESTAURANT

SOUPS AND SALADS

MOROCCAN HARIRA SOUP \$12

A hearty combination of vegetables and chickpeas to warm up your taste buds. GF V

FRENCH ONION SOUP \$12

Traditional broth with caramelized onions, sherry, crispy croutons and edam cheese.

BECKERS CAESAR SALAD \$25

Grilled Romaine hearts served with our classic Caesar dressing, garnished with cherry tomatoes, croutons, bacon bits and freshly shaved Parmigiano Reggiano.

HORIATIKI SALAD \$25

Crisp mixed greens, carrots, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata olives and our homemade red wine dressing. GF

Entree size available: \$29

Add Chicken: \$8 Add Shrimp: \$8

MEXICAN CAPRESE SALAD \$23

Freshly sliced Fior di latte mozzarella cheese, Mexican Pico de Gallo, sliced avocado, Mexican oregano and tortilla chips, drizzled with olive oil and balsamic glaze. GF

CORN MAZE SALAD \$22

Avocado, kernel corn, red onion, quinoa, apricot, cucumber, chickpeas and our homemade tequila dressing. GF V

THE HIKER SALAD \$26

Crisp mixed greens, carrots, cucumber, red onion, quinoa, candied pecans, cranberries, chickpeas, goat cheese and our homemade honey Dijon dressing. GF

Entree size available: \$30

Add Chicken: \$8 Add Shrimp: \$8

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ENTRÉES

SEARED SALMON \$37

Pan seared salmon seasoned with Chef's blend of spices, corn relish, basmati rice and seasonal vegetables. GF

EL DORADO \$37

Golden brown Mahi Mahi seasoned with lemon pepper, topped with a breadcrumb gremolata, basmati rice, flaky pastry and seasonal vegetables. GF available

RANGER'S TENDERLOIN \$47

Seasoned 6oz Tenderloin grilled to perfection, avocado salsa verde, truffled mashed potatoes and seasonal vegetables. Mexican spicy option available. GF

ROCKIE'S ELK STEAK \$47

6oz Elk strip-loin topped with Chef's Porto sauce, garlic roasted potatoes and seasonal vegetables.

MOUNTAINEER RIB-EYE STEAK (aged 21 days) \$47

12oz Beef Rib-eye steak grilled to your liking, au jus, Yorkshire pudding, horseradish aioli, seasonal vegetables and your choice of garlic roasted potatoes or mashed potatoes.

LAMB SHANK \$41

Slow-cooked tender lamb shank, simmered in a red wine sauce, mashed potatoes and seasonal vegetables. GF

CRISPY LOUISVILLE \$34

Seasoned crispy panko crusted pork cutlets, Kentucky Benedictine spread, garlic roasted potatoes and lemon wedge.

CHICKEN POKE \$36

Baked chicken breast, cubed and tossed in our homemade teriyaki sauce, seasoned rice, cucumber, avocado, house pickled carrots and sesame seeds & our signature piña colada cream. GF

CROWN PALACE KORMA \$32

Northern Shahi curry, served with your choice of game meat, seasonal vegetables (vegan), chicken breast or shrimp. Topped with nuts, golden raisins and served with basmati rice and naan bread. Nut free option available. Spicy option available. Vegan and Gluten Free option available.

SMOKY CHIPOTLE PASTA \$32

Pasta tossed in a smoky chipotle cream sauce. Served with your choice of game meat, seasonal veggies (Vegetarian), chicken breast or shrimp.

CLASSIC PISTACHIO CREAM PENNE \$32

Italian style penne pasta tossed in a creamy pistachio sauce with Italian mortadella bites.

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