

NATIVE AMERICAN

HERITAGE MONTH

HONORING THE PAST, CELEBRATING OUR FUTURE



FEATURED NATIVE AMERICAN CUISINE



Sundays, Mondays & Tuesdays | \$25

Fridays & Saturdays | \$34.99

Traditional Selections

Tank-a-me-a-lo (Beef Stew)

Three Sisters Succotash

Cranberry White Rice Pilaf

Pan Seared Salmon

White Corn Soup

Pork & Kidney Beans



THREE SISTERS

Bison Burger | \$19

Bison patty prepared medium-well,
bacon jalapeno jam, BBQ sauce, fried crispy
onions, toasted bun, French fries

Native Taco | \$17

Resort-made fry bread, ground beef,
cheddar cheese, shredded lettuce, Pico de Gallo



Farm Raised Venison Tenderloin | \$52

Sweet potato mashed, arugula,
cranberry & walnut salad, pomegranate
balsamic reduction