

STARTERS

Baby greens, balsamic currants, toasted hazelnuts, and herb vinaigrette	7
Leaves of Romaine with creamy garlic dressing, braised red onion prepared tableside	10
Laura Chenel goat cheese, frisee, sun dried cherries, sherry vinaigrette, cracked thyme	11
Ahi Tuna Carpaccio on ice with baby greens, cracked pepper, gremolata	12
Crispy Leek and Mushroom Tart with pan seared chanterelles, micro greens, olive oil	10
Pan Roasted Prince Edward Island Mussels with saffron, tomato, grilled sourdough	11
Chilled Seafood "Louis" of jumbo shrimp, market oysters, fresh crab, watermelon granite	15
Oven Roasted Quail with polenta croutons, smoked mozzarella, toasted garlic and onion jus	12
Tartare of Beef accompanied by marinated red onion, baby arugula, capers, shaved parmesan	10
Two bone Colorado lamb chop grilled atop tomato curry coulis, warm quinoa salad	12
Lump Crab Cake lightly toasted, white wine and grain mustard reduction	13
Traditional French Onion Soup with swiss and parmesan cheese	7

MAIN

Short Rib of Beef braised over chive mashed potatoes, root beer bbq glaze	24
Spice Roasted Chicken Breast, fried plantains, black beans and rice, lime aioli	22
Grilled Salmon with fresh ricotta ravioli, smoked tomato ratatouille, crispy parmesan	25
Bison Tenderloin grilled on top of fried tomato, chive mashed potato, chanterelle cream	32
Cracked Thyme Roasted Duck Breast with huckleberry port glaze, potato crepenitte	27
Citrus and Ginger glazed Butterfish, braised bok choy, lemongrass mushroom rice	26
Grilled Elk Chops, double smoked bacon and potato succotash, blueberry cabernet reduction	30
Lavender and Pepper crusted Ahi tuna, orzo risotto cake, frisee salad, sesame parmesan tuile	30
Tagliatelle pasta with spinach, pesto, forest mushrooms, garlic and goat cheese	20
Diver Caught Scallops with braised bacon, potato artichoke boulangere, watercress emulsion	26
Colorado Rack of Lamb, balsamic mint reduction, game sausage, white cheddar bread pudding	31
Grilled Bone-in Veal Chop, mashed potato, roasted shallots, maple jus	32
In-house Dry-Aged Harris Ranch Certified Angus Steaks	
Served with fried tomato, chive mashed potato, red endive, chanterelle cream	
14 day dry aged Tenderloin	8 oz. 36for two 70
21 day dry aged Rib-Eye	12oz. 34
14 day aged Kansas City Strip	10oz. 32
Tenderloin medallions prepared tableside with forest mushroom marsala sauce	34

Sides

Opilio Crab Claws	14	Grilled Asparagus	6	Mac 'n' Cheese	6
Chive Mashed Potatoes	6	Jumbo Shrimp and Quinoa Salad	11	Sweet Potato Fries	6

Half portion of select entrees available for children upon request

All Items and prices are subject to change