

APPETIZERS

SURF 'N' TURF 15

Double cut grilled New Zealand lamb chop, soy glazed shrimp satay with apple celery root slaw

ANTIPASTO 12

Gourmet meats and cheeses with marinated mushrooms, olives and artichokes

KOBE SLIDERS 10

Three Kobe beef sliders with crisp bacon and horseradish aioli

MONUMENTAL MAC 'N' CHEESE 8

Penne pasta with four cheese sauce, green chilies, oven dried tomatoes and herbs

MIXED TEMPURA 9

Tempura battered shrimp and chicken accompanied by seasonal vegetables and soy dipping sauce

MOZZARELLA WRAPS 8

Fresh mozzarella wrapped with prosciutto and roasted peppers, honey balsamic reduction, basil oil and oven dried tomatoes

SALADS

SPINACH SALAD 7

Fresh spinach with poached pears, bleu cheese crumbles, spiced pecans and warm bacon dressing

BRIE SALAD 9

Seasonal greens with soft brie, toasted crostinis and balsamic black pepper strawberries

GARDEN SALAD 5

Fresh lettuces, tomatoes, olives, cucumbers, red onions, croutons and choice of dressing

CAESAR SALAD 6

Crisp romaine lettuce, creamy Caesar dressing, parmesan cheese and toasted garlic croutons

Add grilled chicken or spiced shrimp 5
Add seared salmon 3

Rare-cool red center
Medium Rare-warm red center
Medium-warm pink center
Medium Well-hot pink center
Well-hot center
Well Done-cooked through

****ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS**

ENTREES

ELK DUO 36

Grilled elk tenderloin filet with elk sausage stroganoff, pappardelle pasta, caramelized shallots and seasonal vegetables

BLACK AND BLEU RIBEYE 30

14 oz. ribeye topped with Maytag bleu cheese, brown butter mashed potatoes and seasonal vegetables

moZaic PASTA 15

House made pappardelle with creamy mushroom sauce, herbs, parmesan reggiano, oven dried tomatoes and arugula

FILET MIGNON 34/28

8 oz. or 5 oz. tender grilled beef filet with smoked bacon onion marmalade, sweet pea puree, brown butter whipped potatoes and mushroom tomato confit
Add two tempura shrimp 4

FRESHWATER RAINBOW TROUT 24

Cranberry glazed trout filet with oyster stuffing, roasted vegetables and lemon herb butter

CITRUS BRINED CHICKEN BREAST 18

All natural Colorado Redbird chicken breast with honey lemon butter, parsnip fries, and bacon cheddar polenta

MAPLE LEAF FARMS DUCK BREAST 20

Coffee and coriander crusted duck breast with sweet potato hash, sautéed spinach, and port wine reduction

ATLANTIC SWORDFISH 26

Grilled swordfish steak with green peppercorn tomato butter sauce, sweet potato thyme risotto and seasonal vegetables

FARM RAISED SALMON 22

Seared salmon filet with horseradish herb crust, brown butter mashed potatoes, ancho glazed vegetables and citrus Buerre blanc

VEGETARIAN CHILE STACK 15

Spicy vegetarian black bean chili with two cheddar herbed polenta cakes, tomatoes, crisp tortillas and cilantro sour cream

BISON SHORT RIB 25

Braised bison short rib with herb roasted potatoes, wilted spinach, ancho glazed vegetables and red wine jus

AHI TUNA 26

Garlic and herb marinated tuna steak, sweet corn risotto, parmesan tuille with balsamic tomato salad

STERLING SILVER PORK TENDERLOIN 18

Parmesan crusted tenderloin medallions with basil risotto, prosciutto, roasted vegetables and garlic balsamic sauce

FRESH FISH OR SEAFOOD SELECTION MARKET PRICE

Ask your server for today's preparation