

# Appetizers

## BLOODY MARY SHRIMP COCKTAIL 9

*Five shrimp marinated with tomato and horseradish and served with a tangy remoulade sauce*

## ANTIPASTO 11

*Gourmet meats and cheeses with marinated mushrooms, olives and artichokes*

## TOMATO MOZZARELLA SALAD 8

*Fresh mozzarella, tomato and roasted garlic napoleon topped with fresh basil and a balsamic reduction*

## MEDITERRANEAN FLATBREAD 7

*Fig, tomato, and goat cheese flatbread with mixed greens and hazelnut vinaigrette*

## MIXED TEMPURA 9

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

# Salads

## MOZAIC SALAD 6

*Romaine, strawberries, portabello mushrooms, hazelnuts, and caramelized onions with balsamic-honey dressing*

## SPINACH SALAD 7

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

## GARDEN SALAD 5

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

## CAESAR SALAD 6

*With grilled chicken, spiced shrimp, or seared salmon, add 3*

## METRO SALAD 8

*Watercress salad with duck confit, bleu cheese, spiced pecans and cherry vinaigrette*

## FARMHOUSE SALAD 7

*Mixed green salad with goat cheese croquette, caramelized onions and honey lemon vinaigrette*

# Entrees

## ROASTED ATLANTIC SALMON 22

*Maple broiled salmon served on a bed of green lentil chile with crisp prosciutto and asparagus*

## FARM RAISED PORK TENDERLOIN 21

*Bacon wrapped pork tenderloin with caramelized mushroom, garlic mash potatoes, and herb garlic sauce*

## BISON SHORT RIBS 24

*Slowly braised short ribs with herbed mac and cheese and glazed root vegetables*

## VEAL MEDALLIONS 26

*Sage rubbed veal medallions topped with a truffled duxelle and caramelized apples on a bed of creamy whipped potatoes*

## DUCK RAVIOLI 17

*Hand-made ravioli with orange supreme, cherry tomato, and olive ragout, accompanied by a citrus gastrique and sugar dusted bacon*

## FILET MIGNON 8 oz. 28 5 oz. 24

*Horseradish crusted filet with balsamic roasted portabello cap, herbed risotto and bleu cheese spring roll, and house steak sauce*

## PORK OSSO BUCCO 20

*Slow roasted pork shank with rosemary infused white bean stew and oven dried tomatoes*

## SEARED SCALLOPS 24

*Three jumbo scallops with a truffle polenta cake topped with a spinach, bacon, and tomato ragout and kalamata olive coulis*

## CHICKEN SALTIMBOCCA 18

*Tender chicken breast wrapped in prosciutto and sage served with fettucine pasta, tomato veloute and seasonal vegetables*

## BEEF TIPS BOURGUIGNONNE 24

*Braised beef tips in a red wine stock with roasted garlic mash potatoes and asparagus*

## BLACK AND BLEU RIBEYE 30

*14-ounce ribeye encrusted with cracked black pepper and topped with Maytag Bleu Cheese, served with roasted garlic mash potatoes and seasonal vegetables*

## MOZAIC STYLE SHRIMP AND GRITS 17

*Blackened shrimp with tomato marmalade on sweet corn grits and crispy smoked bacon*

## BAKED MANICOTTI 15

*Three jumbo manicotti stuffed with Italian cheeses and fresh basil in a tangy tomato sauce*

## PALMER DIVIDE PASTA 13 add chicken 3

*Penne pasta tossed with tomatoes, roasted peppers with a creamy pesto sauce*

## BISON FILET 7 oz. 30

*Cinnamon smoked bison filet with creamy yukon gold potato risotto, date relish and peppercorn demi*

## COLORADO LAMB T-BONES 28

*Grilled lamb topped with a pistachio crust on a bed of creamy orzo, leeks, and asparagus tips, drizzled with a spiced demi sauce*

## EGGPLANT ROLLATINI 15

*Seared eggplant stuffed with three cheeses and spinach, baked in marinara sauce on top of fettuccine pasta accompanied by seasonal vegetables*

## FRESH FISH OR SEAFOOD SELECTION MARKET PRICE

*Ask your server for today's preparation*

\*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