

APPETIZERS

TOMATO TART 8

Garden fresh tomatoes baked in a tart shell with baby greens tossed in a basil vinaigrette

ANTIPASTO 11

Gourmet meats and cheeses with marinated mushrooms, olives and artichokes

PEAR CARPACCIO SALAD 8

Thinly shaved pears with prosciutto, balsamic reduction and mixed greens with a light lemon vinaigrette

TROPICAL SHRIMP SALAD 10

Grilled jumbo shrimp on a bed of tropical slaw with a sweet mango chile dipping sauce

GAZPACHO DUO 8

Traditional tomato gazpacho and a fresh mango gazpacho with finely diced accompaniments on the side

MIXED TEMPURA 9

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

HUNTER'S SALAD 9

Almond crusted pheasant tenders with mixed greens tossed with tropical slaw, citrus segments, goat cheese crumbles, and a honey lemon vinaigrette

FARMERS MARKET SPECIAL 7

Summer fresh watermelon with a grape tomato, feta, rosemary salad and honey balsamic reduction

MIXED GRILL 10

Grilled shrimp satay, two Asian beef marinated satay, and two chicken satay paired with fresh vegetable slaws and dipping sauces

SALADS

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

*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

LAMB CHOP 28

Cherry-smoked lamb chop, prosciutto wrapped asparagus, balsamic shallot sauce and herbed gnocchi

VEAL MEDALLIONS 26

Seared veal medallions with a slow-roasted tomato, garlic whipped potatoes, sweet pea coulis, buerre monte and parmesan crisp

SURF 'N' TURF 32

5oz. grilled filet , two jumbo scallops topped with red pepper glaze, roasted tomato and corn scallion mashed potato, with pepper demi

BOAR LOIN CHOP 22

Chile-brined boar loin chop with mango salsa, tropical slaw, and herb roasted red bliss potatoes

RIVER TROUT 20

Roasted Colorado river trout with cornbread and crab stuffing, haricot verts and brown butter

GLAZED SALMON 24

Lemon-glazed salmon with spinach and shaved fennel salad, grape tomatoes, asparagus tips and lemon thyme butter

BUFFALO KANSAS CITY STRIP 32

Bone-in buffalo strip with charred leek and wild mushroom fondue, roasted garlic mashed potato and seasonal vegetables

PHEASANT BREAST 28

Roasted pheasant breast with slow-roasted pheasant confit, pepper demi, corn and scallion mashed potato, smoked bacon, pea, tarragon and pearl onion ragout

FLAT IRON STEAK 21

Grilled flat iron with creamy herb risotto, seasonal vegetables in a parmesan "cornucopia" and toasted garlic red wine jus

BLACK AND BLEU RIBEYE 28

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

PENNE PASTA 15

Penne pasta with sweet leeks, peas, and crispy prosciutto tossed with a creamy mascarpone sauce and fresh herbs

VEGETABLE EN CROUTE DECONSTRUCTED 15

Tomato tart with caramelized onions, layered squash, zucchini and eggplant with roasted pepper coulis and corn scallion mash

TENDER BEEF FILET 26/30

5oz. or 8oz. Beef filet with baked horseradish soufflé red bliss potatoes, roasted peppers, pearl onions, artichokes and a bacon onion demi

CHICKEN BREAST 17

Colorado raised Redbird chicken breast pan-seared with truffled white bean puree, herb roasted potatoes, haricot verts and brandy mustard sauce

BISON SHORT RIB 25

Bison short rib with sweet potato brulée, fennel and onion confit, seasonal vegetables and pepper demi

FRESH FISH OR SEAFOOD SELECTION MARKET PRICE

Ask your server for today's preparation

