

Dinner Menu

Jumbo Shrimp Cocktail, Horseradish Sauce, Cucumbers \$16
Crab Cake, Marinated Tomatoes, Whole Grain Mustard Mayo \$19
Spinach & Artichoke Dip, Warm Pita Bread \$13
Wild Game Sausage Skewer, Apple-Onion Chutney \$15
Chicken Wings, Ghost Chili Hot or BBQ, Ranch or Blue Cheese \$14

SOUP & SALADS

Cream of Mushroom, Pickled Celery, Truffle Oil \$11
French Onion Soup, Aged Gruyere Cheese, Caramelized Broth \$12
Roasted Beets, Mixed Greens, Goat Cheese, Oat Cracker \$13
Caesar Salad, Romaine, Shaved Parmesan, Croutons \$11
Iceberg Lettuce Wedge, Bacon, Heirloom Tomatoes, Blue Cheese \$12

ENTREES

Organic Norwegian Salmon, Lemon Beurre Blanc \$21
Seared Day Boat Scallops, Herb Pesto \$28
Sauteed Half Chicken, Rosemary Jus \$19
Colorado Game Meatloaf, Gravy \$22

GRILL

Elk Loin, Raspberry Demi Glace \$30
Filet Mignon, Roasted Garlic Sauce \$42
NY Strip, Black Pepper Cream \$36
Buffalo Ribeye, BBQ Sauce \$37
Cauliflower Steak, Caper Raisin Relish, Quinoa \$18

SIDES

French Fries \$5
Mashed Yukon Gold Potatoes \$6
Crispy Red Potatoes \$6
Lobster Mac & Cheese, Parmesan Crumbs \$17
Grilled Asparagus, Bell Pepper Vinaigrette \$10
Brussels Sprouts, Crispy Pancetta, Balsamic \$9
Roasted Mushrooms, Herbs, Garlic \$10
Citrus Glazed Young Carrots \$9