

Entrees

Available after 5:00pm

When available, our Chef inspired dishes are prepared with local Colorado Proud ingredients.

Cedar Plank Crab Stuffed Salmon

\$27.25

Crab Stuffed North Atlantic Salmon Fillet, Oven Grilled on Cedar Plank, served over Long Grain Wild Rice, with a Citrus Cream Sauce and Fresh Haricot Verts.

Herb Brined Bone in Pork Chop

\$25.50

Slow Brined Bone in Center Cut Pork Chop, served over Venison Andouille Hash, with Wilted Butter Spinach and Jalapeño Vinaigrette.

Grilled Chicken Breast Mascarpone

\$23.75

Tender Chicken Breast Grilled and served over Mascarpone Polenta with a Fresh Haricot Verts and Roasted Tomato Relish.

Pistachio and Fennel Risotto

\$21.25

Roasted Asparagus and Fried Shallots served over a Pistachio and Fresh Fennel Risotto topped with Colorado Goat Cheese.

All of our Steaks are Hand Cut and Trimmed, USDA Certified Angus Beef.

Tenderloin

\$32.75

8oz Tenderloin topped with a Herb infused Demi-Glaze with Creamy Horseradish Mashed Potatoes and Roasted Asparagus.

Herb Encrusted Rib-Eye

\$29.75

Herb Encrusted, 10oz Hand Cut and Trimmed Certified Angus Beef Rib-Eye, Grilled to Perfection served with Rich Gorgonzola Graton and Roasted Fresh Squash.