

Starters

Mixed Baby Greens

Tomato, cucumber, mango, papaya, red onion, feta and pine nuts, choice of dressing

9

Arugula, Bosc Pear and Reggiano Salad

Lemon-thyme dressing

9

Caesar Salad

Crisp romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton.

9

Top it with grilled chicken ...4

Jumbo Lump Crab Cake

Avocado Relish

14

Tomato Bruschetta

Country bread, plum tomatoes, fresh mozzarella, basil

11

Sesame Seared Scallops

Roasted eggplant puree, cucumber, daikon sprouts

10

Shrimp "Shakers"

Rock shrimp cocktail – shaken not stirred.

13

Choice of a:

"Sweet Cosmopolitan" – vodka, cranberry juice, watermelon, papaya, and mango

"Spicy Colorado Rattlesnake" – tequila, tomato juice, avocado, cucumber, and tomato

Soup du Jour

Please ask for the daily selection

8

Roasted Chicken Tortilla Soup

Avocado, pico de gallo

8

Lite Fare

Cobb Salad

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomato, lemon dijon dressing

12

Smoked Turkey on Sourdough

Shaved smoked turkey, tomatoes, arugula, tomato chutney, havarti cheese. Choice of house made potato chips or seasoned french fries

13

Thai Shrimp Salad

Sautéed rock shrimp, napa cabbage, mixed greens, carrots, peppers, cucumbers, bean sprouts, spicy peanut dressing

12

Buffalo Burger

Southwestern spice rubbed 8 oz buffalo burger, crisp lettuce, sliced tomato and red onion, french fries and chipotle mayo

14

Angus Burger

8 oz Grilled burger, crisp lettuce, sliced tomato and red onion garnishes. french fries and mustard herb dip

13

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

Please alert your server of food allergies

Entrées

Potato Gnocchi

Roasted squash, vegetable stock,
pine nuts, feta cheese

18

Southwestern Bouillabaisse

Shrimp, scallops, clams, mussels, halibut, saffron,
fennel and red bell pepper broth

28

Pan Roasted Halibut

Mushroom-spinach sauté, lemon jus

26

Sautéed Lobster and Crab with Portobello Ravioli

Shallot confit, grilled artichokes, lobster
broth, citrus tarragon oil

28

Salmon Veracruzana

Salsa veracruzana, basmati rice, roasted
poblano mango relish

24

Chili Rubbed Chicken Breast

Fettuccine, artichokes, peppers, asparagus,
goat cheese

24

Colorado Lamb Sirloin

Pickled apple and chilies, cheesy polenta,
bbq onions, apricot demi

28

Dry Rubbed Baby Back Ribs

Avocado lime crema, sweet and sour jicama, carrot,
and red pepper slaw, served with a baked potato

24

Grilled Sage Chicken Breast

Mixed grains and rice, aromatic herb jus

24

Grilled Buffalo Flank Steak

Butternut squash hash, asparagus

25

Grilled Pork Tenderloin

Corn custard, charred vegetable coulis

23

Grilled Filet Mignon

7 oz. filet, herb potato roesti, chanterelle mushrooms,
gorgonzola cream

30

18% gratuity will be added to parties of 6 or more