

Starters, Salads and Sandwiches

Roasted Chicken Tortilla Soup	8
Avocado and pico de gallo	
Tomato Bruschetta	11
Country bread, plum tomatoes, fresh mozzarella, basil	
Jumbo Lump Crab Cake	14
Green chile and cheddar cornbread, tomato jam	
Shrimp Cocktail	12
Jumbo shrimp, house made cocktail sauce	
Sesame Seared Scallops	11
Roasted eggplant puree, cucumber and daikon sprouts	
Altitude Salad	8
Tomato, cucumber, shaved red onion, pumpkin seeds, queso fresco, cornbread croutons, choice of dressing	
Arugula, Bosc Pear and Reggiano Salad	9
Lemon grapeseed dressing	
Caesar Salad	9
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	
Top it with grilled chicken... add \$4.00, Top it with sugarcane skewered shrimp... add \$5.00, Top it with grilled salmon... add \$6.00	
Wedge Salad	8
Baby iceberg, roma tomatoes, cucumber, egg, blue cheese, bacon, choice of dressing	
Traditional Cobb Salad	11
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, lemon-Dijon dressing	
Western Chopped Salad	10
Roasted corn, grilled chicken, avocado, diced tomato, jícama, black beans, buttermilk ranch dressing	
Spicy Thai Shrimp Salad	11
Sautéed rock shrimp, napa cabbage, iceberg, watercress, carrots, peppers, cucumbers, bean sprouts, spicy peanut dressing	
Angus Burger	13
8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip	
Smoked Turkey on Sourdough	13
Shaved smoked turkey, tomatoes, arugula, tomato chutney, Havarti cheese. Choice of house made potato chips or French fries	
Chicken Sandwich	13
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with a fresh cucumber salad	
Buffalo Burger	14
Southwestern spice rubbed 8oz. buffalo burger, crisp lettuce, sliced tomato and red onion. French fries and chipotle mayo	

Entrees

Potato Gnocchi	16
Roasted squash, vegetable stock, pinenuts and feta cheese Enjoy with a glass of Pighin Pinot Grigio	
Grilled Sage Chicken Breast	18
Mixed grains and rice, aromatic herb jus Enjoy with a glass of Franciscan Chardonnay	
Pan Roasted Halibut	26
Mushroom-spinach sauté, lemon jus Enjoy with a glass of Matanzaz Creek Sauvignon Blanc	
Grilled Buffalo Flank Steak	25
Butternut squash hash, asparagus Enjoy with a glass of St Jean Cabernet Sauvignon	
Sirloin of Colorado Lamb	28
Stout braised heirloom beans, pickled poblano and red onion Enjoy with a glass of DeLoach Pinot Noir	
Grilled 10 oz N.Y. Steak	27
Sautéed mushrooms, beer battered onion rings, port wine sauce Enjoy with a glass of Spellbound Petite Sirah	
Grilled Filet Mignon	28
6 oz. filet, herb potato rösti, fresh wild mushrooms, Gorgonzola cream Enjoy with a glass of Lyeth Meritage	
Slow Roasted Baby Back Ribs	24
Bourbon BBQ sauce, sweet corn spoon bread, creamy coleslaw Enjoy with a glass of Rodney Strong Cabernet Sauvignon	
Jumbo Lump Crab Cakes	28
Herb risotto, sugar peas, roasted wild mushrooms, tomato jam Enjoy with a glass of Chateau St Jean Chardonnay	
Lobster Mac and Cheese	28
Butter poached lobster and asparagus, watercress and heirloom tomato salad Enjoy with a glass of Matanzas Creek Sauvignon Blanc	
Alamosa Colorado Striped Bass	25
“Succotash” of fava beans, corn and smoked buffalo sausage Enjoy with a glass of Dry Creek Fume’ Blanc	

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

Please alert your server of food allergies.

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