

The Café Bistro

Appetizers

Speared Ancho Spiced Beef With southwestern slaw and pomegranate drizzle	6.75
Shrimp Margarita Marinated jumbo shrimp, a squeeze of lime and a splash of tequila	12.50
Wild Mushroom & Vegetable Roll Tofu, miso and citrus ponzu	6.75
Blue Corn Seared Diver Scallops Asparagus and slaw with a red pepper drizzle	10.50
Beef Barbacoa Tower Tomatoes, corn, black beans, avocado and queso campesino	8.75
Fried Calamari Tostada With avocado, chili sour cream and grilled pineapple relish	8.75

Soup and Salads

Chicken Tortilla Soup Topped with avocado, tortilla strips and cheese	4.75
Bistro Soup Made fresh daily	4.00
Red Lentil Chili Sour cream and baked tortilla chips	4.50
Spinach Salad Mandarin oranges, grapefruit, sliced red onions, toasted almonds and sugar cured tomatoes, served with a citrus vinaigrette	4.95
Bibb Lettuce With shiitake mushrooms, roasted peppers, aged white cheddar and a sherry mustard vinaigrette	5.50
Caesar Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	5.50

Entrées

Grilled Ribeye Garlic tossed potato wedges and caramelized onion jus	25.75
Pan Seared New York Strip With white cheddar mashed potatoes and molasses BBQ sauce	26.50
Grilled Bison Flank Steak Sweet corn potato mash with a blackberry demi and tumbleweed onions.	25.75
Grilled Filet Mignon Roasted fingerling potatoes with cilantro pesto lump crabmeat and ancho pepper sauce	27.50
Rainbow Trout Green Onion Risotto, dark rum ancho sauce	21.00

Pan Seared Halibut Sour cream mashed potatoes, yellow tomato reduction	22.50
Red Chili Salmon Cilantro rice and poblano cream sauce	21.50
Seared Scallops Paella rice, grape tomatoes and asparagus	19.50
Fire Roasted Chicken Thyme and exotic mushroom croquette and tamarind-molasses sauce	19.00
Colorado Lamb T-Bones Garlic mashed potatoes and a rosemary pomegranate jus	24.50
Grilled Cumin Scented Pork Tenderloin Black Bean ragout and cracked black pepper rum glaze	22.75
Roasted Portabella Tortelloni Shallots, squash, carrots, sweet peppers, asiago cheese in a creamy pesto sauce	19.50

Please let us know if you have any food allergies or require a special preparation.