

## STARTERS

- Cast Iron Cornbread 12 VG**  
honey butter, sea salt
- Mustard Roasted Cauliflower 14 VG**  
dijon, garlic, dill vinaigrette
- Dungeness Crab Dip 24**  
spinach, artichoke, old bay naan bread
- Colorado Sausages 22**  
jackalope, bison huckleberry & hatch chili chicken
- Creamy Burrata 22 VG**  
blueberry pasilla jam, pesto, crostini
- Oysters on the half Shell\* 36 GF**  
apple mignonette, crème fraiche, tobiko *upgrade shrimp (3) & house cocktail sauce 22*

## SOUP & SALAD

- French Onion Soup 14**  
caramelized onions, gruyere & provolone sourdough bread
- Parsnip & Cauliflower Soup 12 VE**  
spiced apple, vegan thyme crema
- Colorado Wedge 22 GF**  
baby Iceberg, heirloom tomato, bacon, blue cheese crumble, pickled onions, blue cheese dressing
- Southwest Caesar Salad 20**  
gem lettuce, ancho ceasar dressing, manchego cheese, red chili tortilla strips
- Bibb Salad 17 VG, GF**  
crisp bib lettuce, house made ricotta, almonds, lemon vinaigrette

*add -chicken-12, salmon\*-16, filet\*-34, shrimp-22*

## ENTREES

- Gessner Burger\* 34 GFA**  
short rib & brisket patty, sautéed wild mushrooms, sharp cheddar, g1 sauce, toasted challah bun
- Salmon Oscar\* 44 GF**  
scottish salmon, dungeness crab, bearnaise sauce, grilled asparagus
- Roasted Bone-in Chicken Breast 38 GF**  
stuffed with tasso ham & hatch pepper gouda cheese, glazed carrots, pomegranate jus
- Beef Short Rib 42 GFA**  
goat cheese polenta, sautéed spinach, avalanche amber beer reduction
- Caprese Ravioli 34 VG**  
heirloom tomato, spinach & egg raviolis, basil pesto cream sauce, roasted tomato pine nut relish
- Whole Roasted Colorado Trout 42 GF**  
citrus infused, pistachio gremolata, brown butter sauce

## GRILL

- Bone-In New York (PRIME) Dry Aged— 12oz 48 GF**
- Filet Mignon — 8 oz 68 GF**
- Bison Ribeye — 10oz 60 GF**
- Pork T-Bone (Sakura) — 12oz 44 GF**
- Elk Chop Bone-In - 8oz 46 GF**
- Add on—** lobster tail 40, shrimp 22, foie gras 20  
oscar style — crab & bearnaise sauce 16

### Sides 9

mashed potatoes, brussels sprouts with honey and black garlic, wild mushrooms with shallots and herb butter, asadero mac & cheese, grilled asparagus with shaved pecorino

### Sauces 4 Flight of 3 - 10

bearnaise, chimichurri, veal peppercorn, g1 sauce, honey apple chutney, aged blue cheese, fresh horseradish

*\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

\*\*Parties of 6 or more a 20% service charge will be added to the check  
GF - Gluten Free, VG - Vegetarian, VE - Vegan