

Appetizers

Shrimp Salpicon

*Marinated shrimp, served with cucumber, mixed olives,
cherry tomatoes, citrus and cocktail sauce*

17

Crab Cake

*Jumbo Lump Crab, Napa Slaw, served with aji Amarillo sauce,
lemon crown, cilantro and arugula*

20

Sweet Potato Gnocchi

*Sautéed sweet potato gnocchi, with sage butter, served on a bed of creamy kale
and goat cheese, grilled shitake, topped with smoked pancetta lardons*

18

Spinach Artichoke Dip

*Spinach and artichoke dip, gratin with parmesan cheese and fresh parsley,
accompanied with baguette bread crostini*

16

Soup and Salad

French Onion Soup

Swiss, Gruyere, and Provolone Cheese, Baguette Crostini

12

Lobster Bisque

*Creamy lobster bisque cooked with red and white vegetables,
finished with basil oil, homemade coconut crema and crispy corn*

24

Spinach & Dried Fig Salad

*Served with pickled onions, strawberries, dried black figs, crispy garlic, pancetta
and goat cheese, accompanied by mustard and orange dressing*

15

Caesar Salad *

*Chopped Hearts of Romaine, Parmesan Crisp, Anchovy,
House made Parmesan Dressing, Grilled Crouton*

12

Greens & Poached Apples Salad

*Organic mix greens, poached apples in red wine, radicchio, candy pecans,
served with a pomegranate and blue cheese vinaigrette*

15

** Items that are cooked to order or contain raw, undercooked meats, poultry
seafood, eggs or shellfish may contain harmful bacteria and
may increase your risk of food borne illness*

Entrees

Pork Chop *

Smoked and grilled double cut pork chop, served with wild mushroom risotto, accompanied by Brussels sprouts glazed with a brandy, maple and raspberry port sauce.

42

Scallops A La Meunière

Georges Bank Sea Scallops, Served with creamy meunière sauce, parsnip puree, scallions, Brussels sprouts, finished with pancetta lardons

52

Rocky Mountain Trout

Grilled trout, served with grenobloise sauce, pine nuts and croutons, accompanied by sautéed spinach, carrots, fingerling potatoes and bacon

36

Blackened Wahoo

Wahoo with blackened spice mix, pearl couscous complemented by citrus flavors, served with grilled asparagus and mango beurre blanc sauce

36

Colorado Lamb *

Colorado lamb rack, served with dark raspberry sauce, parsnip puree, quinoa, baby carrots, broccolini and mint Butter

54

Moroccan Chicken Tagine

Airline chicken stewed with Moroccan spices, harissa, garlic, onion, olives and preserved lemons, served with pearl couscous and glazed carrots

32

Duet De Canard *

Duck duet, sautéed duck breast and leg confit served with bigarade sauce, with tones of lingonberry and green grapes, accompanied with rissole potatoes and broccolini

54

Pappardelle

Served with a Beurre Blanc or pesto, sautéed vegetables, cherry tomatoes, asparagus, artichoke hearts, Kalamata olives, arugula, pine nuts and crispy parmesan

30

Grilled Chicken 6 Grilled Shrimp 9

Seared Salmon 10

Filet Mignon *

Grilled beef tenderloin, served with a red wine bleu cheese sauce, herb mashed potatoes, with carrots, broccolini and cilantro cream

47

Add Grilled Shrimp 9

Executive Chef: Marcelo Baca