



Starters, Salads and Sandwiches

- Roasted Chicken Tortilla Soup Avocado and pico de gallo 8
- Winter Squash Sage Bruschetta Country bread, winter squash, sage, onions, shaved asiago cheese, aged sherry glaze 11
- Seared Jumbo Lump Crab Cakes Remoulade tartar sauce 14
- Charcuteries 15
Local salumi, speck, prosciutto, aged cheese. Served with mustard and rustic bread
-  Sesame Seared Scallops 12
Roasted eggplant puree, cucumber and daikon sprouts
- Altitude Salad 8
Baby greens with roasted grapes, cucumbers, tomatoes, corn bread croutons and aged balsamic vinaigrette
-  Arugula, Bosc Pear and Reggiano Salad 9
Lemon grape seed dressing
- Caesar Salad 9
Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton
Top with grilled chicken... add \$4.00, Top with sugarcane skewered shrimp... add \$6.00, Top with grilled salmon... add \$6.00
- Traditional Cobb Salad 12
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, lemon-Dijon dressing
- Western Chopped Salad 12
Roasted corn, grilled chicken, avocado, diced tomato, jicama, black beans, buttermilk ranch dressing
- Spicy Shrimp Salad 12
Grilled spicy shrimp with avocado, tomato and butter lettuce. Served with creamy pancetta-onion dressing
- Meyer™ Natural Angus Burger 13
Aged white cheddar, horseradish sauce, onion jam on a brioche bun. Choice of house made potato chips or french fries
- Smoked Turkey on Sourdough 13
Shaved smoked turkey, tomatoes, arugula, tomato chutney, Havarti cheese. Choice of house made potato chips or french fries
- Char Grilled Chicken Panini on Herbed Focaccia 13
Buffalo mozzarella, vine ripened tomatoes, caramelized red onion, garlic baby red potato salad
- Buffalo Burger 14
Southwestern spice rubbed 8oz. buffalo burger with chipotle mayo. Choice of house made potato chips or french fries

Entrees

- Pan Seared Skin On Atlantic Salmon 22
Red skin Boursin cheese mashed potatoes and seasonal vegetables. Served with a veal stock reduction
Enjoy with a glass of Canvas Pinot Grigio
-  Pan Roasted Organic Chicken 18
Wild mushroom hash and shallot-thyme jus
Enjoy with a glass of Franciscan Chardonnay
- Pecan Crusted Local Rainbow Trout 24
Parsley potatoes and haricots verts
Enjoy with a glass of Matanzaz Creek Sauvignon Blanc
- Miso-Gorgonzola Crusted Filet Mignon 29
Grilled asparagus and red skin mashed potatoes. Served with a red wine reduction
Enjoy with a glass of Lyeth Meritage
- Colorado Stout Braised Beef Short Ribs 28
Brussel sprouts, bacon, wild mushroom, ricotta cheese and bread pudding
Enjoy with a glass of Pascual Toso Malbec
- Marinated Grilled Elk Loin 33
Sweet potatoes, chorizo, vegetable hash and Lingonberry Demi
Enjoy with a glass of Rodney Strong Cabernet Sauvignon
- Smoked Sea Salt & Black Pepper Grilled N.Y. Steak 33
Sun dried tomato butter, green bean-onion slaw and garlic Parmesan French fries
Enjoy with a glass of Spellbound Petite Sirah
- Colorado Buffalo Mac and Cheese 24
Served with pickled beets and blue cheese
Enjoy with a glass of Matanzas Creek Sauvignon Blanc
-  Whole Wheat Penne Pasta 14
Roasted cherry tomatoes, toasted pine nuts, and aged feta cheese
Enjoy with a glass of Dry Creek Fume' Blanc
- Stranahan's Colorado Whiskey & Maple Brined Fried Chicken 24
Roasted fingerling potatoes and chipotle bacon aoli
Enjoy with a glass of La Crema Chardonnay

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

