



## The Beginning

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| Baked Lobster 'Escargot'<br>Traditional white wine garlic herb butter   | 14 |
| Shrimp & Avocado Cocktail<br>Diced jumbo shrimp, avocado, celery, red onion, cocktail sauce   | 12 |
| Steamed Prince Edward Mussels<br>Melted garlic, Pinot Noir, cheese toast points   | 9  |
| Roasted Tomato Basil Soup<br>Ivory mushroom, fennel and artichoke ragout  | 7  |
| Baked Classic French Onion Soup<br>Gruyère and Parmesan crust   | 9  |
| Grilled Cordillera Caesar<br>Hearts of Romaine, Parmesan crisp, white Spanish anchovies, croutons<br>(Traditional version available upon request) | 9  |
| Baby Iceberg Wedge<br>Crispy Pancetta bacon, grape tomatoes, crispy onion straws,<br>local blue cheese dressing                                   | 8  |
| Organic Golden Beet and Heirloom Tomato Salad<br>Baby spinach, shaved Parmesan and artichoke vinaigrette  | 10 |
| Berkshire bacon and Farm Fresh Egg<br>Baby frisee, Brioche crouton, Zinfandel, extra virgin olive oil vinaigrette                                 | 10 |

## Entrées

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| Sautéed English Dover Sole<br>Extra virgin olive oil, tomato and herbs, sautéed vegetables                                 | 49 |
| Pan Seared Scallops and King Crab<br>Orange black bean and papaya sauce  | 36 |
| Filo Crusted Walleye Pike<br>Citrus butter sauce and fried capers  | 22 |
| Braised Veal Osso Bucco & Poached Lobster<br>Sweet corn and Parmesan Carnaroli risotto                                     | 36 |
| Sautéed Veal Medallions<br>Prosciutto, artichokes, spinach, mushrooms, lemon and Parmesan relish                           | 29 |
| Rustichella Pappardelle Pasta<br>Burrata cheese, Roma tomato Vodka sauce,<br>extra virgin olive oil, aged Parmesan         | 19 |
| Cabernet Braised Short Ribs<br>Mashed potatoes and roasted winter vegetables   | 32 |
| Pan Roasted Natural Chicken<br>Crispy skin, spinach, pine nuts, Boursin cheese mashed potato,<br>preserved lemon reduction | 21 |

## Chops and Steaks

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| Colorado Lamb Chop & Foie Gras Croquette<br>Macadamia nut crust, Farro pilaf, farmer's market vegetables,<br>Fresh mint demi-glace    | 36                      |
| Grilled Beef Tenderloin<br>Creamy spinach stuffed potato, Cabernet demi-glace   | Small/Large Plate 26/36 |
| Prime Cowboy Steak<br>Double cut, bone in rib-eye, cast iron seared, bacon cheddar mashers,<br>herb steak butter, crispy onion straws | 48                      |
| Indian Steak<br>Skillet blackened Buffalo rib-eye, country potato, corn soufflé,<br>Cholula Hollandaise sauce                         | 34                      |

## Chef's Seasonal Creation

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| Bacon Wrapped Pork Tenderloin<br>Braised French lentil and herb potato | 19 |
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