

APPETIZERS

Elk Carpaccio 16

pickled red onion, fried caper, blue cheese vinaigrette, grilled baguette + crispy parsnip

Roasted Garlic Hummus 12

warm naan + fresh seasonal vegetable

Lobster Burrata 16

truffle mist + shisito grilled flat bread

Fried Calamari 12

white balsamic + shallot vinaigrette

Zucchini Strings 12

sriracha buttermilk dipping sauce

Salmon Poke 16

guacamole, smashed wonton, wasabi + sriracha aioli, wakame, ponzu sauce*

Escargot 13

blue cheese, garlic butter + toasted sourdough

Honey & Cashew Brie 14

lahvosh cracker bread + red apple

Crispy Tiger Shrimp 13

sweet + spicy jalapeno sauce



Charred Shisito Peppers 13



brussels sprouts, slivered almonds, honey-Dijon infusion

Drinks

Citrus Soda

Cucumber, lime, grapefruit shrub, simple & soda

Limeade

Lime, mint, simple & soda

Ginger Spice

Ginger shrub, lemon juice, cinnamon, simple & soda

Pineapple-Pepper

Basil, pineapple juice, habanero simple & soda



We proudly serve a rotating trio of Olive Fusion's loose-leaf teas

SOUP + SALAD

Cream of Tomato Basil Soup

bowl 6 cup 4

Garden 7

spring mix, green pepper,
tomato, onion + balsamic
vinaigrette

GF **Caesar** 8

romaine & avocado-Caesar
dressing*

GF **Apple + Sunchoke Salad** 10

spring mix, butternut squash,
bacon, shaved celery + warm
cider vinaigrette

Spun Beets 11

chard, fried goat cheese,
pomegranate, radish +
passionfruit vinaigrette

Butter Leaf 12

butter leaf lettuce, fried avocado,
feta cheese, grape tomato,
truffled caper-lime vinaigrette

Add Red Bird Farms chicken, organic tofu, three
Tiger shrimp or salmon to any salad for six dollars*

GF Indicates a gluten free menu item. Ask your
server for other items that can be prepared gluten
free on request

PASTA

Penne Monza Fresca 21

sautéed Red Bird Farms chicken breast, prosciutto ham, tomatoes, green onions, fresh basil, garlic cream sauce, fresh mozzarella & parmesan cheeses

Shrimp + Sausage 25

Tiger shrimp, Andouille sausage, roasted red pepper pesto cream sauce, red onion & spinach over penne

Chicken Parmesan 19

breaded Red Bird Farms chicken breast, marinara & mozzarella cheese over fettuccine

Tortellini Carbonara 20

tri-color pasta stuffed with ricotta cheese, garlic cream sauce, prosciutto ham & green onions

Chicken Marsala 26

Red Bird Farms chicken breast, wild mushrooms, roasted shallots, sweet Marsala wine sauce over a bed of fettuccine & grilled asparagus

Deconstructed Lasagna 22

elk ragu, boursin cheese, fried basil + fresh pasta

Penne Roberto 21

marinated flank steak, asparagus, tomatoes, green onions, spicy chipotle cilantro pesto sauce topped with avocado

Fettuccine Alfredo 15

Add organic tofu; Red Bird Farms grilled chicken; three Tiger shrimp or salmon 6

All pasta entrees are garnished with parmesan cheese unless otherwise requested

GF Gluten free penne pasta can be substituted upon request

ENTREES

GF **Keema** 22

V slow cooked lentils, tofu, chilies, tomato, cilantro + yellow curry, jasmine rice

Add Red Bird Farms grilled chicken; three Tiger shrimp or salmon 6

Scottish Salmon 30

pistachio crust, tomato-leek beurre blanc, toasted orzo

GF **Paella** 30

saffron rice, shrimp, fish, calamari + andouille sausage

GF **Colorado Striped Bass** 28

shaved brussels, happy rice, pomegranate, chili-mango vinaigrette + potato strings

GF **Pork ‘Osso Bucco’** 28

braised 24 hours, whipped parsnip, roasted tomato demi, brussels + fingerling potato

Buffalo Short Ribs 32

slow roasted, cauliflower puree, butternut squash spaetzle, shaved fennel

GF **Strip Steak** 46

19 ounce 100% grass fed beef, rich pan sauce, caramelized brussels + fingerling potato
Add three Tiger shrimp 6

GF **Beef Tenderloin** 42

7 ounce Colorado certified angus beef, ‘bloody mary’ bearnaise, lobster + boursin cheese mash, grilled asparagus
Add three Tiger shrimp 6

Four dollar split plate charge

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.