

# EVERY DAY 4-10 | DINNER

## APPETIZERS

steamed **BANG'S ISLAND MUSSELS**, coconut-lime infused broth, grilled baguette <sup>15</sup>

**ELK CARPACCIO**: pickled red onion, fried capers, blue cheese vinaigrette, baguette <sup>16</sup>

**AHI NACHOS**: avocado, sour cream mousse, crispy wonton, wasabi aioli, jalapeños <sup>16</sup>

**FRIED CALAMARI**: white balsamic + shallot vinaigrette <sup>12</sup>

**ESCARGOT**: blue cheese, garlic butter, toasted sourdough <sup>13</sup>

**BUFFALO STYLE CAULIFLOWER** <sup>13</sup>

**HONEY + CASHEW BRIE**: cracker bread, granny smith apple, sour cherry jam <sup>14</sup>

seared **DIVER SCALLOP** duo, goat cheese gnocchi, wild mushrooms, sweet corn cream <sup>25</sup>

charred **BRUSSELS SPROUTS**, shishito pepper, shaved almonds, honey-dijon infusion [GF] [V] <sup>13</sup>

**BURRATA CAPRESE**: heirloom tomatoes, fresh basil, olive fusion's fig balsamic + lavender salt, lahvosh cracker bread [MGF] <sup>15</sup>

**CRISPY TIGER SHRIMP**: sweet + spicy jalapeño dipping sauce <sup>15</sup>

## SOUP AND SALAD

**CREAM OF TOMATO BASIL SOUP** <sup>6</sup>

**CAESAR**: romaine, avocado-caesar dressing, parmesan crisp [GF] <sup>8</sup>

**BUTTER LEAF**: fried avocado, feta, tomato, truffled caper-lime vinaigrette [GF\*] <sup>12</sup>

**BISTRO GARDEN**: radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette [GF] <sup>9</sup>

pickled baby **BEETS**, spinach, candied walnut goat cheese, red quinoa, butternut squash vinaigrette [GF] <sup>13</sup>

## ENTREES

pinenut crusted **SCOTTISH SALMON**, caprese risotto, lemon butter sauce, fresh basil pesto, colorado zucchini <sup>30</sup>

**PAELLA**: saffron infused bomba rice, andouille sausage, chicken thigh, shrimp, mussels, tomato, green pea <sup>32</sup>

sustainable **COLORADO STRIPED BASS**: happy rice, shishito pepper, pomegranate, chili-mango vinaigrette [MGF] <sup>28</sup>

porcini-dusted, twelve-ounce **PORK CHOP**: wild mushroom + squash forbidden rice risotto, breckenridge bourbon bacon jam [GF] <sup>36</sup>

pan roasted **BEEF TENDERLOIN**: citrus compound butter, red wine demi-glace, crispy asparagus, scalloped potato brulee <sup>42</sup>

slow-roasted **BUFFALO SHORT RIBS**: sweet corn spaetzle, cauliflower puree, shishito pepper <sup>35</sup>

**SHELLFISH CIOPPINO**: sea scallop, shrimp, bang's island mussels, fresh fish, israeli couscous, spicy tomato broth <sup>32</sup>

**KEEMA**: slow-cooked lentils, chilies, tomato, cilantro, curry, jasmine rice [GF][V] <sup>24</sup>

**PENNE ROBERTO**: steak tips, asparagus, tomato, green onion, spicy chipotle cilantro pesto sauce, avocado, parmesan [MGF] <sup>25</sup>

**SHRIMP + SAUSAGE**: tiger shrimp, andouille sausage, roasted red pepper pesto cream sauce, red onion, spinach, penne [MGF] <sup>26</sup>

**CHICKEN PARMESAN**: melted mozzarella, angel hair pasta, marinara <sup>24</sup>

**CHICKEN MARSALA**: wild mushrooms, roasted shallots, sweet marsala wine sauce, fettuccine, grilled asparagus <sup>28</sup>