



We can ensure that safety and hygiene are of utmost importance and all practices meet or exceed CDC and Colorado guidelines in order to protect the health of our guests and employees.

Order online at blueriverbistro.com or call at 970-453-6974

EVERY DAY 4-10 | DINNER

APPETIZERS – regular / couple / family

ELK CARPACCIO: pickled onion, fried capers, blue cheese vinaigrette, baguette 16 / 29 / 55

AHI NACHOS: avocado + sour cream mousse, crispy wonton, wasabi aioli, jalapeños 16 / 29 / 55

FRIED CALAMARI: white balsamic + shallot vinaigrette 12 / 22 / 40

BURRATA CAPRESE: heirloom tomatoes, fresh basil, olive fusion's fig balsamic + lavender salt, lahvosh cracker bread [MGF] 15 / 27 / 51

BUFFALO STYLE CAULIFLOWER 13 / 23 / 45

HONEY + CASHEW BRIE: cracker bread, granny smith apple, sour cherry jam 14 / 25 / 48

seared **DIVER SCALLOP** duo, goat cheese gnocchi, wild mushrooms, sweet corn cream 25 / 45 / 85

charred **BRUSSELS SPROUTS**, shishito pepper, shaved almonds, honey-dijon infusion [GF] [V] 13 / 24 / 45

CRISPY TIGER SHRIMP: sweet + spicy jalapeño dipping sauce 15 / 27 / 50

SOUP AND SALAD – side / entree / family

CREAM OF TOMATO BASIL SOUP 4 / 6 / 20

CAESAR: romaine, avocado-caesar dressing, parmesan crisp [GF] 9 / 11 / 32

BUTTER LEAF: fried avocado, feta, tomato, truffled caper-lime vinaigrette [MGF] 10 / 13 / 36

BISTRO GARDEN: radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette [GF] 10 / 13 / 36

pickled baby **BEETS**, spinach, candied walnut goat cheese, red quinoa, butternut squash vinaigrette [GF] 10 / 13 / 36

ENTREES – regular / couple / family

pinenut crusted **SCOTTISH SALMON**, caprese risotto, lemon butter sauce, fresh basil pesto, colorado zucchini 30 / 54 / 100

sustainable **COLORADO STRIPED BASS:** happy rice, shishito pepper, pomegranate, chili-mango vinaigrette [MGF] 28 / 51 / 95

porcini-dusted, twelve-ounce **PORK CHOP:** wild mushroom + squash forbidden rice risotto, breckenridge bourbon bacon jam [GF] 36 / 65 / 120

pan roasted **BEEF TENDERLOIN:** citrus compound butter, red wine demi-glace, crispy asparagus, scalloped potato 42 / 80 / 150

slow-roasted **BUFFALO SHORT RIBS:** sweet corn spaetzle, cauliflower puree, shishito pepper 35 / 63 / 120

SHELLFISH CIOPPINO: sea scallop, shrimp, bang's island mussels, fresh fish, israeli couscous, spicy tomato broth 32 / 58 / 110

KEEMA: slow-cooked lentils, chilies, tomato, cilantro, curry, jasmine rice [GF][V] 24 / 43 / 82

PENNE ROBERTO: steak tips, asparagus, tomato, green onion, spicy chipotle cilantro pesto sauce, avocado, parmesan [MGF] 25 / 45 / 85

SHRIMP + SAUSAGE: shrimp, andouille sausage, roasted red pepper pesto cream sauce, red onion, spinach, penne [MGF] 26 / 47 / 89

CHICKEN PARMESAN: melted mozzarella, angel hair pasta, marinara 24 / 44 / 82

CHICKEN MARSALA: wild mushrooms, roasted shallots, sweet marsala wine sauce, fettuccine, grilled asparagus 28 / 51 / 95

MON-SAT 11 - 3:30 | LUNCH

APPETIZERS - regular / couple / family

AHI NACHOS: avocado + sour cream mousse, crispy wonton, wasabi aioli, jalapeños ^{16 / 29 / 55}

FRIED CALAMARI: white balsamic and shallot vinaigrette ^{12 / 22 / 40}

BUFFALO STYLE CAULIFLOWER ^{13 / 23 / 45}

HONEY + CASHEW BRIE: sour cherry jam, cracker bread, granny smith apple ^{14 / 25 / 48}

charred **BRUSSELS SPROUTS**, shishito pepper, almonds, honey-dijon infusion [GF] [V] ^{13 / 24 / 45}

CRISPY TIGER SHRIMP: sweet + spicy jalapeño dipping sauce ^{15 / 27 / 50}

SOUP AND SALAD - side / entree / family

CREAM OF TOMATO BASIL SOUP ^{4 / 6 / 20}
SOUP OF THE DAY ^{4 / 6 / 20}

CAESAR: romaine, avocado-caesar dressing, parmesan crisp [GF] ^{9 / 11 / 32}

pickled baby **BEETS**, candied walnut goat cheese, red quinoa, spinach, spiced butternut squash vinaigrette [GF] ^{10 / 13 / 36}

BUTTER LEAF: fried avocado, feta, tomato, truffled caper-lime vinaigrette [MGF] ^{10 / 13 / 36}

BISTRO GARDEN: radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette [GF] ^{10 / 13 / 36}

COBB SALAD: spring mix, diced grilled chicken, blue cheese crumbles, bacon, tomatoes, hard-boiled egg, choice of dressing [GF] ^{11 / 14 / 40}

SPINACH: spinach, mandarin orange, apple, candied walnut, cranberries, goat cheese, strawberry-champagne vinaigrette [GF] ^{10 / 13 / 36}

CHINESE CHICKEN: spring mix, chicken breast, snow peas, mandarin oranges, crispy wonton, green onions, red peppers, almonds, soy-ginger vinaigrette [MGF] ^{11 / 14 / 40}

BLUE RIVER: spring mix, chicken walnut salad, blue cheese crumbles, tomato, avocado, choice of dressing [GF] ^{11 / 14 / 40}

SANDWICHES, BURGERS, ENTREES - regular / couple / family

PO'BOY: crispy shrimp, fried pickles, goat cheese tartar, lettuce, tomato, hoagie ¹⁶

grilled **SALMON BLT:** gruyere cheese, red pepper aioli, brioche bun ¹⁷

CAJUN FISH SANDWICH: colorado striped bass, goat cheese tartar, crispy jalapeño, lettuce, tomato, hoagie ¹⁷

REUBEN: shaved corned beef, caramelized onion, stout sauerkraut, 1000 island, gruyere cheese, jewish rye ¹⁴

CRISPY CHICKEN SANDWICH: cajun fried chicken, honey chipotle mayo, lettuce, tomato, onion, cheddar, sourdough ¹⁴

SPICY ITALIAN: capicola, soppressata, ham, lettuce, tomato, onion, swiss, chili-infused evoo, red wine vinegar, hoagie ¹³

CHICKEN WALNUT SANDWICH: chicken walnut salad, lettuce, tomato, avocado, croissant ¹³

EAGLE ROCK RANCH BURGER: blue cheese, smoked bacon, lettuce, tomato, onion ¹⁵

WAYGU MELT: shaved house braised beef, caramelized onion, jewish rye ¹⁴

SHRIMP + SAUSAGE: shrimp, andouille sausage, roasted red pepper pesto cream sauce, onion, spinach, penne, parmesan [MGF] ^{25 / 47 / 89}

SHELLFISH CIOPPINO: sea scallop, shrimp, bang's island mussels, fresh fish, israeli couscous, spicy tomato broth ^{32 / 58 / 110}

slow-roasted **BUFFALO SHORT RIBS:** sweet corn spaetzle, cauliflower puree, shishito pepper ^{35 / 63 / 120}

PENNE ROBERTO: steak tips, asparagus, tomato, green onion, spicy chipotle cilantro pesto sauce, avocado, parmesan ^{25 / 45 / 85}

Full brunch menu is available Sundays at blueriverbistro.com

SUMMERTIME 2020