

**SOUPS & SALADS**

Soup du Jour- Ask Your Server for Today’s Selection **Cup 7 Bowl 10**

Slow Simmered Pork Green Chili with Fresh Cilantro, Smoked Pork Shoulder, Hatch Green Chilis

and Lime **Cup 7 Bowl 10**

Classic Caesar Salad with Baby Romaine, Rosemary Garlic Croutons, Grated Pecorino-Romano and Lemon in our House Made Dressing **9**

Frost Creek Cobb Salad with Tomato, Avocado, Crisp Bacon and Screened Egg in Creamy Bleu

Cheese Dressing **9**

Summer Mixed Berries with Mixed Greens, Toasted Pecans, Shaved Red Onion and Colorado Goat Cheese in Honey Balsamic Vinaigrette **10**

**STARTERS**

Flash Grilled Shishito Peppers with Sea Salt and Roasted Garlic Aioli **12**

\*\*Chilled Maine Lobster Dip with House-Made Lemon Marmalade, Grilled Rosemary Bread and Tomato Confit **17**

\*\*Tuna Tataki Flatbread with Hoisin, Pickled Onion, Jalapeno and Local Watercress Finished with Green Apple and Sriracha Mayo **16**

Market Charcuterie and Cheese Assortment with Grilled Toast and Seasonal Fruit Preserves, Ask your Server for Tonight’s Selection **19**



**ENTRÉES**

Roasted Colorado Redbird Chicken with Herb Roasted Potatoes, Sautéed Zucchini and Baby Tomatoes in Natural Jus **23**

\*\*Wild Shrimp and Maine Lobster Cakes with Whipped Potatoes, Local Greens in Cintronette, Preserved Lemon Oil and Classic Remoulade **30**

\*\*Grilled Colorado Black Angus Ribeye with Sautéed Garlic Spinach, Pommes Puree and Smoked Onion Bordelaise **32**

Bourbon-Honey Brined Center Cut Pork Chop with Creamed Olathe Corn, Apple-Celery Salad and Chimichurri Verde **29**

\*\*Grilled Organic Irish Salmon with Root Vegetable Hash, Sautéed Peas and Warm Bacon Vinaigrette **29**

Gemelli Pasta “La Bandiera” with Roasted Tomato, Local Watercress, Calabrian Chili and Pesto Butter, Finished with Crumbled Feta and Sicilian Olive Oil **25**

\*\*Pacific Dungeness Crab Risotto with Roasted Garlic Oil, Pecorino-Romano Cheese, Tabasco Arugula and Light Bay Spices **30**

\*\*Slow Roasted Colorado Black Angus Prime Rib with Natural Jus, Whipped Potatoes and Horseradish Cream

**8oz 32 10 oz.** **34**



**Aquaponically grown and locally sourced greens from Buttercrunch Farms in Eagle.CO.**