

## **Salads & Appetizers**

#### **House Salad**

Organic baby lettuces, "Drunken Goat" cheese, dried pears and hazelnuts tossed with sherry vinaigrette (GF)

#### **Roasted Beet Salad**

Arugula, fennel, marcona almond, fresh herbs, orange zest, local chevre with champagne vinaigrette (GF)

#### **Classic Caesar Salad**

Crisp romaine, focaccia croutons, shaved parmesan, and creamy Caesar dressing

## **Butternut Squash Ravioli**

Toasted pecans, sage, brown butter, aged pecorino

# **Gulf Shrimp and Stone Ground Grits**

Beehive Cheddar, tomato-bacon broth, fresh herbs (GF)

## **Beef Tenderloin Carpaccio**

Parmesan, arugula, white truffle, smoked horseradish

Executive Chef - Kirk Weems

Chef de Cuisine – Chris Kaiser

<sup>\*</sup>These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



## **Main Course**

## **Sweet Sesame Glazed Salmon\***

Basmati rice, bok choy, mild pineapple-poblano sauce

#### **Herb Crusted Chicken Breast**

Parmesan farro, pernod creamed spinach, pommery jus

## **Beef Short Rib**

Baby carrots, asparagus, roasted shallot mashed potato, short rib demi-glace

#### **Braised Colorado Lamb Shank**

Green beans, fingerling potatoes, orange-fennel slaw

#### **Grilled Cauliflower "Steak"**

Onion-tomato jam, creamy farro, roasted asparagus, Beehive cheddar

### **Pan Fried Rainbow Trout**

Salsa fresca, lemon butter sauce, crispy onion

### 8 oz. Grilled Beef Tenderloin\*

Blue cheese and scallion mashed potato, baby vegetables, mushroom jus

## **Dessert**

#### **Bourbon Pecan Tart**

Allie's Cabin classic with chocolate sauce and bourbon cream

## S'mores Cake

chocolate cake, milk chocolate, graham crumbs, marshmallow

### **Apple Crisp**

oatmeal crumb topping, cinnamon gelato

## **Adult Sundae Bar**

Just like the kids do!(GF)

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