

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 feta cheese champagne vinaigrette (GF)

Classic Caesar Salad

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

Ricotta & Roast Vegetable Tart

Aged balsamic, parmesan, arugula salad

Butternut Squash Ravioli

Brown butter, sage, toasted pecan, aged Cheddar

Salmon Tartare*

Radish, cucumber, fine herbs, extra virgin olive oil, lemon

Spiced Lamb Meatballs

Tomato sauce with olives & roast peppers, grilled naan, parmesan



Main Course

Oven Roasted Icelandic Cod

Whipped Yukon potato, smoked tomato broth, ratatouille, grilled broccoli

Herb Crusted Chicken Breast

Parmesan farro, pernod creamed spinach, pommery jus

Garlic and Rosemary Crusted Prime Rib

Baby carrots, asparagus, roasted shallot mashed potato red wine jus, horseradish cream

Colorado Rack of Lamb

Bacon & honey Brussels, roasted red potato, madeira-thyme jus ~\$15 supplement~

Grilled Cauliflower "Steak"

Tomato chutney, creamy farro, asparagus, parmesan

Pan Fried Ruby Trout

Black bean & sweet potato hash, roasted avocado, grilled scallion, salsa fresca

12 oz. Wagyu Strip Steak

Roasted potato, asparagus, balsamic roasted onion shallot-herb butter, red wine jus ~\$15 supplement~

Dessert

Bourbon Pecan Tart

Allie's Cabin classic with chocolate sauce and bourbon cream

S'mores Cake

chocolate cake, chocolate mousse, toasted meringue, graham crumb

Apple Crisp

oatmeal crumb topping, cinnamon gelato

Adult Sundae Bar

Just like the kids do!(GF)

Executive Chef - Kirk Weems

Chef de Cuisine - Chris Kaiser