







»→ STARTERS ←«


Crispy Calamari . . . . .	14	Roasted Brussels with Crispy Chips . . . . .	11
Fried calamari served with spicy Caribbean sauce		Roasted brussel sprout halves and crispy leaves served with soy sweet chili sauce & spicy peanut sauce	
 Grilled Veggie Flatbread . . . . .	11	Spicy Chicken Wings . . . . .	14
Garlic naan, grilled zucchini, portabella mushroom, roasted tomato, goat cheese, fresh arugula & balsamic reduction		Tossed in buffalo sauce & served with ranch	
 Truffled Flatbread . . . . .	12	Charcuterie and Cheese* . . . . .	16
Garlic naan, truffle oil, burrata, shaved black truffle, cherry tomato & black pepper		Chef's selection of Artisan meats, cheeses, house pickles, mustard & crostini	
Seared Tuna Tataki . . . . .	15	Truffle Fries . . . . .	8
Sesame crusted seared Ahi tuna, served with pickled daikon, micro cilantro, wasabi avocado crème & sesame seaweed salad		Crispy french fries topped with truffle oil, parmesan cheese & fresh herbs. served with garlic aioli.	
Potato Zucchini Fritters . . . . .	12	Caramelized Colorado Goat Cheese . . . . .	13
Crispy fried potato zucchini fritters , served with a tangy feta & beetroot dip		Colorado goat cheese medallions with a turbinado sugar brulee, spiced honey, port wine dry cherry compote, lavash crackers	

»→ SALADS & SOUPS ←«

Add Grilled Chicken - \$6 Add smoked salmon \$6 Add 4oz butter poached lobster tail - \$10


 Bighorn Salad . . . . .	7	Hearts of Romaine Salad . . . . .	8
Organic greens, cherry tomato, radish, carrot & basil vinaigrette		Shaved parmesan, house crouton, white anchovy & Caesar dressing	
 Roasted Beet and Arugula . . . . .	9	New England Style Seafood and Bacon . . . . .	8
Fresh Arugula, roasted beets, goat cheese, toasted Marcona almonds, pickled red onion & a dijon balsamic vinaigrette		Chowder	
		Black Bean Minestrone . . . . .	7


»→ SANDWICHES ←«

Classic Burger . . . . .	13	Hot Italian Melt . . . . .	16
Half pound certified angus beef with lettuce tomato and onion served on a toasted bun ~ Add Cheese- \$1 Add Bacon - \$2		Turkey, salami, capicola, melted provolone, basil mayo, banana peppers, olive tapenade	
Southwest Chicken . . . . .	15	Sweet and Spicy Pulled Pork Sliders . . . . .	14
Grilled chicken, Hatch green chilies, cilantro lime mayo, pickled red onion, smoked cheddar		House made pulled pork, sweet potato slider bun, house slaw, fried onion & jalapeno sticks	
 Black Bean and Quinoa Burger . . . . .	14		
Avocado, Hatch green chilies, lettuce tomato, onion, served on a toasted bun			

»→ ENTRÉES ←«

Available 5:30-9PM

 Pan Roasted Colorado Chicken Breast . . . . .	26	Grilled Beef Tenderloin Filet* . . . . .	39
Gruyere cornbread pudding, braised spinach, pickled cherry compote, carrot puree & chicken au jus		Topped with herb butter & shallot confiture, jumbo asparagus, mashed potato & red wine demi glace	
Lobster Mac and Cheese . . . . .	31	Pan Seared Sea Scallops . . . . .	29
Penne, lobster béchamel, toasted panko, topped with a 4oz butter poached lobster tail ~ half portion-\$16		Scallops, parmesan risotto with wild mushroom and spinach, asparagus & charred tomato vinaigrette	

 Healthy and sustainable options. Ask about gluten free and vegan options. \*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Service charge of 20% will be added to parties of 7 or more. split plate entrées \$8. Local taxes and a 5.9% Keystone surcharge will automatically be added to your bill.