

BISTRO



FOURTEEN

Appetizers

Scallops and Pork Belly 18

Seared Scallops, Crispy Haluka Pork Belly, Truffle Corn Puree, Chimichurri

Bistro Smoked Wings 16

Choice of House Buffalo, Dry Cajun, or Hoisin BBQ; Served With Carrots, Celery, Ranch or Bleu Cheese

Warm Spinach Artichoke Dip 16

Crispy Parmesan, Assorted Crudit , Kettle Chips

Chili Cheese Fries 16

Hand-Cut Fries, Wild Game Chili, White Cheddar, Guajillo Crema, Green Onions

Mushroom Flatbread 16

Mushroom Duxelle, Truffle Cheese, Crispy Prosciutto, Port Wine Reduction, Micro Arugula

Cheese Board 22

Assorted Artisan Cheeses, Continental Sausage, Pickled Mustard, House Jam, Assorted Crackers, Pickled Vegetables

Soups and Salads

Wild Game Chili 15

Elk and Bison Mix, Guajillo Crema, White Cheddar, Scallions

14'er French Onion 14

Breckenridge Brewery Porter Glazed Onions, Beef Broth, Crostini, Muenster Cheese

Soup of the Day 14

Made Daily Using the Freshest Ingredients

Bistro Winter Salad 17

Mixed Greens, Applewood Smoked Goat Cheese, Roasted Beets,
Julienne Parsnip, Garlic Croutons, White Balsamic

Kale Salad 17

Curly Kale, Toasted Pumpkin Seeds, Quinoa, Roasted Red Pepper,
Mandarin Oranges, Citrus Fennel Dressing

Wedge Cobb 18

Baby Iceberg Lettuce, Wild Boar Bacon, Diced Chicken, Cherry Tomato,
Hardboiled Egg, Applewood Smoked Bleu Cheese, Avocado Ranch

Add Protein 4, 5, 5

Chicken, Grilled Salmon, Skirt Steak

Bowl of Soup & Side Salad of Your Choice 21

Sandwiches & Entrees

Lamb Reuben 24

House Lamb Pastrami, Braised Red Cabbage, Dill Havarti,
Horseradish Mustard, Pumpernickel Bread, Hand Cut Fries

Mahi-Mahi Tacos 22

Mahi Mahi, Citrus Coleslaw, Cotija Cheese, Grilled Pineapple Salsa, Rice,
Black Beans

Rocky Mountain Cheese Steak 23

Braised Bison Brisket, Smoked Cheddar Cheese Sauce, Caramelized
Onions, Oyster Mushrooms, Colorado Green Chiles, Hoagie Roll, Hand
Cut Fries

Grilled Portabella Sandwich 20

Balsamic Marinated Portabella, Goat Cheese Spread, Arugula, Heirloom
Tomato, Truffle Aioli, Served on a Michelle's Bakery Bun, Hand Cut Fries

Add Grilled Steak 4 Add Grilled Chicken 4

Bistro Fourteen Burger 22

6 oz. House Ground Beef Patty, Tillamook Cheddar, Lettuce, Heirloom
Tomato, Onion, Served on a Michelle's Bakery Bun, Hand Cut Fries

Add Nueske's Bacon 3

Chicken & Brie Sandwich 23

Grilled Chicken Breast, Heirloom Tomato, Melted Brie, White Balsamic Vinaigrette, Mixed Greens, Fig Red Onion Marmalade, Nueske's Bacon, Served on a Brioche Bun, Hand Cut Fries

Hunter's Meatloaf 28

Bacon Wrapped Elk and Buffalo Meatloaf, Garlic Mashed Potatoes, Grilled Jumbo Asparagus, Hunter Gravy, Crispy Onions

Chipotle Miso Glazed Salmon 28

Cilantro Lime Rice, Corn Fennel Hash, Sweet Soy, Lemon Gochujang Aioli

Grandma's Turkey Pot Pie 24

Shredded Turkey Breast, Carrots, Celery, Onions, Potatoes, Peas, Vermouth Gravy, Puff Pastry, Cranberry Juniper Chutney

Three Cheese Tortellini 20

Sun Dried Tomato Cream Sauce, Cheddar Bread Crumbs, Smoked Tomato Confit

Consuming raw & undercooked meats, poultry, seafood, shellfish or eggs may increase your risk

of foodborne illness, especially if you have certain medical conditions

There will be an 18% service charge added to parties of 6 or more

Gluten sensitive menus are available ask your server

Any substitutions or modifications to the menu will require additional preparation time

**Everything prepared from scratch by
Chef de Cuisine Matt Good & Sous Chef Joe Marcell**