



Starters

Okonomiyaki-Style Oven-Roasted Brussels Sprouts.14

Grilled Colorado Lamb Lollipops, Herbs de Provence, Agave Drizzle, Mint, Pearl Cous Cous.15 per lollipop

Bonefish Grill "Bang Bang" Shrimp.15

Spaghetti Carbonara, Sweet Cream, Farm Egg, Parmesan Reggiano, Bits of Pancetta, Fresh Peas.15

*Pan Sautéed Smoked Chicken and Brie Quesadilla
Zucchini Salsa, Lime Sour Cream, Char-Corn Salsa.15*

*Oysters on the Half Shell, Cucumber Mignonette,
Cocktail Sauce and Horseradish, Half.24 Dozen.44*

Salads and Soup

Red and Golden Beet Salad, Honey Goat Cheese, Watercress, Pistachio-Lemon Vinaigrette, Candied Pistachios, Crimson Lentils.14

Bear Creek Organic Farm Spring Mix, Basil-Balsamic Vinaigrette, Moody Blue Cheese, Dried Cherries, Candied Pecans.14

Smokey Butternut Squash Bisque, Chards of Applewood Smoked Bacon, Toasted Pine Nuts.13

Entrees

*Pan Sautéed Filet of Macadamia Nut Crusted Walleye
Creamy Lump Crab Risotto, Fermented Black Bean Sauce, Chinese Mustard, Basil Oil.38*

*Lasagna Bolognese
Oven Baked Layers of Pasta, Tomato Meat Sauce and Italian Cheeses.36*

Char-Grilled Yellowfin Tuna, Seasoned with a Smokey Lapsang Souchong Tea "Rub", Sliced and presented on Fried Rice, with Ponzu, Wasabi Drizzle, Napa Cabbage Slaw, Pickled Ginger and Crispy Won Tons.39

Buttermilk Fried Chicken, Fork Tender Boneless Breasts, Yukon Gold Mash, Fresh Vegetable, Herb Stuffing and Gravy.38

*Char-Grilled Filet of Beef Tenderloin, Truffled Yukon Gold Mashed Potatoes, Wild Mushroom Demi-Glace, Trumpet Royale Mushrooms, Haricot Vert, Crispy Onions.44 *Add Seared Foie Gras.15*

Pan Sautéed Veal Marsala, Trumpet Royale Mushrooms, Marsala Cream Sauce On Orecchiette Pasta.39

*Cheddar BLT Burger, Toasted Brioche Bun, Tarragon Russian Dressing
Served with French Fries.15*

(Please be advised that consuming raw or undercooked animal product can lead to food borne illness)

