



## SOUPS & SALADS

---

"From Scratch" Caesar Salad with Torn Garlic-Herb Croutons, House Dressing, Marinated White Anchovy and Chopped Chives Finished With 24 Month Parmesan

15

Classic Iceberg "Wedge" Salad with Applewood Bacon, Confit Tomato, "Moody Bleu" Dressing and Shaved Bermuda Onion Finished with Cracked Pepper and Pangritata

15 GF

Baby Kale Salad with Compressed Colorado Blueberries, Shaved Fennel, Toasted Benne Seed, Crisp Farro and Fines Herb Infused Champagne Vinaigrette

15 GF/V

## STARTERS

---

\*Colorado Bison Tartare with Handmade Salted Lavash, Spring Herb Emulsion, Warm Bearnaise Espuma

25

Charred Spanish Octopus with Crispy Confit Fingerling Potatoes, Roasted Pearl Onions, Dry Cured Spanish Chorizo, Warm Chili-Garlic Vinaigrette

19 GF

Pacific Hamachi Crudo with Charred Leek Emulsion, Spring Salad of Citrus and Baby Arugula, Puffed Japanese Short Grain Rice

23 GF

GF- Gluten Free    V-Vegetarian

*\*Consuming raw or under cooked meats, poultry, seafood or fresh Shell eggs may increase the risk of food borne illness.*



## ENTRÉES

---

Prime Colorado Angus Ribeye “Delmonico” with Potatoes Romanoff, Grilled Asparagus,  
Smoked Onion Bordelaise and Maitre’ D Butter

55 GF

Chimichurri Roasted Cornish Game Hen with Pommes Robouchon, Skillet Seared Oregon Morel Mushrooms, Jus  
Roti Au Beurre, Baby Greens

40 GF

\*Seared Skuna Bay Salmon with Crispy Skin, Parsnip Puree, Pan Stewed Fava Bean Succotash and Beurre  
Citronette

38 GF

Seared Dayboat Scallops with Creamed Celery Root, Golden Raisin-Heirloom Tomato  
Chutney, Celery Root Dentelle, Heart of Celery Salad

45 GF

Butter Poached Prime New York Strip Steak Pave with Brown Butter Cauliflower,  
Blistered Spring Asparagus, Port Wine Demi-Glace and Roasted Garlic Infusion with  
Thyme

51 GF

Fresh Handmade Pasta Du Jour, Market Priced and Updated  
Ask Your Server For Today’s Selection

*\*Consuming raw or under cooked meats, poultry, seafood or fresh Shell eggs may increase  
the risk of food borne illness.*