

STARTERS

***Thai Mussels**

One pound of Blue lip mussels steamed in a creamy curry saffron broth. 16

Crab Cakes

Panko crusted Handmade Blue Crab cakes fried with a side of cilantro lime aioli and sweet chili sauce. 12

Calamari

Lightly breaded and fried, served with sides of sweet chili sauce and lime cilantro aioli. 13

Crab Wontons

King Crab, cream cheese, pineapple, chives with a soy reduction. 12

Spinach and Artichoke Dip

Served with toasted pita points, celery and carrots. 12

***Buffalo Wings or BBQ Wings**

Served with fresh veggies.
Choose house made ranch or blue cheese.
½ Dozen. 6 Full Dozen. 11

SOUPS & SALADS

Soups

*Roasted Red Pepper Basil Tomato Soup. 6
Soup Du Jour. 6

Side House Salad

Mixed greens, tomatoes, cucumbers, onions, carrots, peppers, house made croutons. 5

Caesar Salad

Traditional Caesar salad with homemade croutons. 10
Add Grilled chicken. 5 Anchovies. 3 Calamari. 4
½ Caesar Salad. 6

***Pear and Candied Walnut Salad**

Served over a bed of mixed greens, with red onions, cucumbers, and bleu cheese crumbles topped with a mixed berry vinaigrette. 12
Add Grilled chicken. 5. Anchovies. 3 Calamari. 4

BURGERS & SANDWICHES

BBQ Smoked Bacon Burger or Chicken Breast

Char Broiled 8oz Angus Burger or 8 oz. chicken breast, topped with BBQ sauce, Cheddar cheese and Apple wood smoked bacon. Served with steak fries. 13

Char Broiled Angus Burger or Chicken Breast

Served with steak fries. 10

Jerk Chicken Sandwich

Grilled jerk chicken breast topped with grilled pineapple, pepper jack cheese, and a roasted red pepper and mango aioli served with steak fries. This dish may be spicy. 12

Portabella Mushroom Sandwich

Marinated and grilled with roasted red peppers, spinach, smoked mozzarella and topped with a sundried tomato pesto. Served with steak fries. 12

*** Gluten Free**

FROM THE LAND

Served with vegetable of the day and your choice of chef's potatoes, wild rice pilaf, or steak fries.

***Filet**

8 oz. 29

***Top Sirloin**

10oz. 27

***Flat Iron Steak**

8 oz. 23

***Buffalo Sirloin**

8 oz. 32

Top Off Any Steak

***Oscar-** Lump Crab, Asparagus and Béarnaise Sauce. 5

***Sun Dried Cherry Bourbon Sauce.**3

Diane Sauce-Brandy Mushroom Cream. 3

***Sautéed Mushrooms and Onions.** 2

***Baby Back Ribs**

Slowly braised then grilled to perfection. Finished with our homemade BBQ sauce that has bit of a kick.
Full Rack 27 Half Rack 18

Make any selection a Surf and Turf by adding on 10 oz King Crab Legs. Market Price

Steak cooking Temperatures:

Rare- Seared with cold center **Medium Rare-** Grilled with cool center
Medium – Warm with pink center **Medium Well** – Faint center of pink
Well Done – Fully cooked with no pink

All Steaks beyond medium will be butterflied for a more timely service.

We proudly serve all natural dry aged Colorado meats, minimally processed and free of artificial additives.

FROM THE SEA

Served with vegetable of the day and your choice of chef's potatoes ,wild rice pilaf, or steak fries

*** Alaskan King Crab**

Served with clarified butter. Full 20 oz. Half 10 oz.
Market Price

Atlantic Salmon

Pan seared with mangos and a garlic ginger glaze. 25

***Ruby Red Trout**

Blackened and topped with a tequila lime goat cheese sauce. This dish may be spicy. 23

PASTA PLATES

Seafood Penne

Tiger shrimp, mussels, fresh fish and asparagus sautéed in a roasted red pepper caper basil sauce tossed with penne pasta. 23

Chicken Fettuccini

Grilled chicken, sundried and diced tomatoes in a basil cream sauce. 19

Baked Ziti

Baked with marinara and alfredo sauce and smoked mozzarella. 14
With seasoned beef. 17

A service charge of 18% will be added to parties of eight or more.