

## 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.*