



# DINNER

## LIGHT BITES

WARMED FOCACCIA // 10 (V)  
whipped seasonal butter, sea salt

SPINACH ARTICHOKE DIP // 15 (V)  
warm focaccia, lemon

CORNMEAL CRUSTED CALAMARI // 21  
pickled cherry peppers, roasted tomato aioli

SMOKED TROUT SPREAD // 19  
pickled onion, garlic confit, focaccia

CHARCUTERIE & CHEESES // 36  
serves two guests

trio of cured meats, pair of cheeses,  
pickled mustard seed, honeycomb, cornichon,  
rosemary roasted nuts, fresh berries, focaccia

PHEASANT SOUP // 18  
firecracker corn, apple, sweet potato hay

## GREENS

### ADD TO ANY SALAD

*grilled chicken breast* +6

*grilled shrimp (3)* +12

*grilled salmon* +15

*petite prime filet* +19

CLASSIC CAESAR // 15  
romaine lettuce, housemade croutons,  
pecorino romano, caesar dressing

GEM SALAD // 12 (V)

little gems, pickled red onions, candied pecans,  
chevre, toasted spice vinaigrette

BLACK GARLIC RANCH SALAD // 18 (V)

baby greens, crispy shallots, baby tomatoes,  
radish

## MAINS

FILET OF BEEF // 55  
whipped potatoes, grilled asparagus,  
demi-glace

BISON FRITES // 60  
bison strip loin, chive hollandaise,  
grilled asparagus

VEGAN GNOCCHI // 35 (V)  
roasted tomatoes, green bean coins,  
wild mushrooms, fresh herbs

VENISON MEDALLIONS // 54  
creamy polenta, wild mushroom,  
juniper berry

ELK LOIN // 50  
pork belly, lentils, mirepoix, green beans,  
lemon herb salad

ROASTED HALF CHICKEN // 38  
fire roasted deboned chicken, green beans,  
creamy polenta

BRAISED RABBIT STEW // 48  
tomato broth, potato gnocchi,  
roasted mushrooms + vegetables

LAMB RISOTTO // 55  
braised lamb shank, grilled asparagus,  
herb risotto

LOCAL TROUT // 45  
confit crispy sunchokes, green beans,  
tomato nage sauce, fried capers

COLORADO LAMB BOLOGNESE // 45  
pappardelle, parmesan, mascarpone, fresh mint

(V) Vegetarian