

ENTREES

Cajun Pasta – 18.95

sautéed jumbo prawns, andouille sausage, chicken, bell peppers, mushrooms, and scallions tossed with penne pasta in a creole cream sauce

Wild Caught Salmon with Mediterranean Vegetables– 19.95

fresh oven poached salmon filet served with a spicy saffron-tomato coulis

Coulotte Steak & Scalloped Potatoes – 22.95

char grilled 8 oz. coulotte steak with gorgonzola scalloped potatoes, sautéed veggies, and a brandied green peppercorn demi glaze

Polenta Lasagna – 15.95

truffled wild mushrooms, braised leeks, and spinach layered with parmesan polenta in a fontina béchamel sauce and port syrup

Braised Lamb Shank – 21.95

slow cooked colorado lamb shank served with red wine risotto, swiss chard, and pan sauce

Pork Chimichanga – 15.95

crispy slow roasted pork burrito topped with guacamole, pico de gallo, sour cream, and salsa verde served with a south western salad in a sweet lime vinaigrette

Mac n' Cheese – 10.95 entrée 6.95 appetizer

elbow macaroni in a creamy blend of six cheeses – baked to perfection – add pancetta 2.00

Pot Roast – 16.95

our slow roasted pot roast and seasonal vegetables over mashed potatoes – smothered in pan gravy

BURGERS

all natural, hand pattied, ground beef, char grilled - served on a potato bun with homemade fries

Half Pound Burger – 9.95

add swiss, american, gorgonzola, white cheddar, provolone, bacon, mushrooms, or grilled onions – .75 each

\$5 split fee on entrees