



Executive Chef Lee Millikan

## SNACKS

### Deviled Eggs | 5 <sup>GF</sup>

crispy pancetta, pickled mustard seed, devil sauce, chive

### Mixed Nuts | 5

Rosemary, aleppo pepper, olive oil

### Blistered Shishitos | 7 <sup>GF</sup>

Togarashi spice, cilantro yogurt

### Basket of fries 7

Choice of regular or sweet potato

## APPETIZERS

### Crispy Calamari | 15 <sup>GF</sup>

Spicy mango mojo, cilantro aioli

### Chicken Wings | 12

Buffalo sauce, celery, ranch

### Charcuterie and Cheese | 16

Artisan meats & cheeses, house pickles, mustard, seasonal preserves, bread

### Caramelized Goat Cheese | 14 <sup>GF</sup>

Simple greens, spiced honey, port wine dried cherry compote, lavash crackers

### Wild Boar Rillettes | 16 <sup>GF</sup>

Achiote braised boar shoulder, fig and hatch chili jam, white corn tostada, pickled fresnos, cotija

## SOUPS & SALADS

Grilled chicken + 6 | Grilled salmon + 7 | Quinoa Falafel +5 | Butter poached lobster tail + 12 | Garlic Shrimp Skewer +7

### Winter Greens 12 <sup>GF</sup>

Green apple, dried cherries, hazelnuts, Banyuls vinaigrette

### Omega Salad | 14 <sup>GF</sup>

Baby kale, spinach, chard, sweet potato, pepitas, feta, honey vinaigrette, quinoa, strawberries

### Burrata & Beets | 16

Creamy buratta cheese, baby beets, peach mostarda, candied walnut

### Wild Game Chili 10/21

Elk, bison, house blended chili sauce, smoked white cheddar, corn fritter

### French Onion Soup | 10

Red onion marmalade, crostini, fresh provolone

We strive to avoid using products that contain soy or gluten whenever possible. We use canola oil in our fryers, canola and olive oil in our dressings and marinades, and cornstarch as our standard thickener for sauces. We would like to thank Red Bird Poultry, Boulder Natural Meats, Haystack Mountain Dairy, Seattle Fish Co., and Fresh Point Produce for continually providing the finest ingredients for our menus.



# ENTRÉES

## Grilled Beef Filet\* | 42 GF

horseradish butter smashed potatoes, broccolini, demi

## Lobster Mac & Cheese Pasta | 28

Cavatappi, lobster mornay, mascarpone, cracked pepper bread crumbs  
– add lobster tail for 12

## Everything Bagel Spiced Salmon\* | 32 GF

Ginger scented jasmine rice, ponzu, asparagus

## Steak Frites Rio\* | 22 GF

Grilled flat iron, parmesan frites, choice of house steak sauce, chimichurri, béarnaise

## Seared Pork Belly | 29 GF

Whole grain mustard sweet potato mash, jus, apple ginger chutney, simple salad

## Shepherd's pie 21 GF

Tender braised lamb, vegetables, goat cheese mashed potato brulee

## Shrimp and Grits | 21 GF

Smoked white cheddar grits, bacon, Cajun tomato ragu

## Spinach Artichoke Alfredo with Spicy Shrimp 22

penne, fried leek, Calabrian chili shrimp

## Braised Short Rib | 28

creamy polenta, winter spiced tomato ragu, roasted wild mushrooms

## Vegetarian Curry | 22

Sweet potato, chickpeas, cauliflower, tempura vegetables, quinoa falafel, tofu skewer, jasmine rice

# DESSERT

## Carrot Cake | 10

Cream cheese frosting, salted caramel

## Bananas Foster Creme Brulee | 10 GF

Banana caramel, vanilla custard, cinnamon and rum brulee

## S'mores Mousse | 10

Chocolate mousse, graham cracker, bruleed marshmallows

## Sorbet Trio | 9 VEGAN GF

Daily selection of artisanal sorbet, fresh berries

Please notify your server of any allergy restrictions as not all ingredients are listed. \*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Service charge of 20% will be added to parties of 6 or more as well as any check that gets split. Local taxes and a 5.9% Keystone surcharge will automatically be added to your bill.

