

F A R E

SHAREABLES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 ^{GF}

SELECTION OF SEASONAL CURED MEATS AND LOCAL CHEESE WITH ACCOUTREMENTS

*AHI TUNA TARTARE \$16

WONTON TACO, WASABI VINAIGRETTE, PICKLED ONION, MANGO

PEI MUSSELS \$12

CHORIZO, NAVY BEANS, WHITE WINE TOMATO BROTH

DUCK SPRING ROLL \$13

CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

CRISPY SRIRACHA CHICKEN WINGS \$13

POINT REYES BLUE CHEESE, CELERY

CRAB LOUIS LETTUCE WRAP \$16 ^{GF}

LUMP CRAB, AVOCADO, EGG, COGNAC SAUCE

SPICY CHIPOTLE HUMMUS \$11 ^V

LAVOSH, BABY VEGETABLE CRUDITE, EVOO

MARINATED OLIVES \$6 ^V

PIPARRA PEPPERS, ORANGE, ROSEMARY

SOUPS & SALADS

BUTTER LETTUCE SALAD \$12

CANDIED BACON, GREAT HILL BLUE, APPLE, FENNEL, SPICED WALNUT, PERNOD VINAIGRETTE

CLASSIC CAESAR \$11

ROMAINE, EGG, ANCHOVY, PARMESAN

BEET & RICOTTA \$12 ^{GF}

ROASTED & PICKLED BEETS, ARUGULA, LEMON VINAIGRETTE

*BLACKENED AHI TUNA \$18

SOBA NOODLES, CASHEWS, COMPRESSED MELON, YUZU VINAIGRETTE

CAPRESE \$13 ^V

BURRATA, HEIRLOOM TOMATOES, BASIL CRISP, AGED BALSAMIC

FRENCH ONION SOUP \$10

BUTTER CROUTONS, GRUYERE

CHEF'S SOUP DU JOUR \$10

CHEF'S DAILY CREATION OF SEASONAL SOUP

ENTRÉES

ROCKY MOUNTAIN TROUT "CAJOU" \$28

ROASTED HEARTS OF PALM, BROWN BUTTER SAUCE WITH CASHEWS, RAISINS, SOY, PETITE HERB SALAD

*GRILLED CORVINA SEA BASS \$30 ^{GF}

CARROT & SWEET PEA RISOTTO, SUN DRIED TOMATO BEURRE BLANC

*GRILLED DIVER SEA SCALLOPS \$32 ^{GF}

CREAMED LOCAL CORN, ALMOND-ARUGULA SALAD, APPLE EMULSION

*ANGUS BEEF 7OZ. FILET MIGNON \$42 ^{GF}

GRILLED ASPARAGUS, MOUNTED YUKON POTATOES, RED WINE-SHALLOT GLACÉ

*ANGUS BEEF 14OZ. RIBEYE \$40

BLACK-EYED PEAS, RAINBOW CHARD, JALAPEÑO CORNBREAD PUDDING, CHIMICHURRI

BOULDER NATURAL CHICKEN BREAST \$28 ^{GF}

CRISPY HERB POLENTA, SAUTEED SPINACH, ROASTED MUSHROOM, SAGE JUS

*HERB ENCRUSTED COLORADO LAMB LOIN \$34

SWEET PEA AGNOLOTTI, SEASONAL VEGETABLE FRICASSEE, GARLIC-MINT JUS

FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES, SPICY MAYO, BRIOCHE BUN

*PAPPARDELLE PRIMAVERA \$24 ^V

SPRING VEGETABLES, CHARDONNAY CREAM

ADD DIVER SEA SCALLOPS \$12

ENTRÉE SPLIT PLATE CHARGE \$4

SIDES

LUIGI FRIES \$8 ^{GF V}

OREGANO, GARLIC, PARMESAN, SUN DRIED TOMATO AIOLI

GARLIC SPINACH \$8

MAC & CHEESE \$10

AGED CHEDDAR, TUBETTI PASTA

ROASTED SEASONAL MUSHROOMS \$8

CRISPY POLENTA BITES \$8 ^{GF V}

GRANA PADANO

GRILLED ASPARAGUS \$8

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 OR MORE