

STARTERS

BLACKENED AHI

Seared sashimi style, garnished with an Asian cucumber salad, pickled ginger, soy sauce, and wasabi.

12.95

SMOKED CHICKEN QUESADILLA

Smoked chicken, jack and cheddar cheeses, caramelized onions, and red peppers served with a pico de gallo, sour cream and guacamole.

11.95 With house salad 14.95

SEAFOOD PUFFS

A delightfully rich combination of crab and shrimp in a flaky pastry pillow.

10.95

SPECIALTY PIZZA DU JOUR

The chef's daily creation 11.95 With house salad 14.95

PAN ASIAN STEAK LETTUCE WRAPS

Wok seared skirt steak, red peppers, carrots and Napa cabbage in chile oil with a hot sweet ginger dipping sauce.

13.95

SALADS

SMOKED DUCK & POACHED PEAR

Smoked duck, poached pears, red peppers, Maytag blue cheese, and candied pecans served on arugula with a balsamic vinaigrette.

16.95

MEDITERRANEAN SPINACH ANTIPASTO

Fresh spinach, grilled artichoke hearts, roasted roma tomatoes & red peppers, kalamata olives, fresh marinated mozzarella, with pancetta, and a shallot herb vinaigrette.

15.95

SEARED SASHIMI

Seared Hawaiian Ahi with roasted red pepper sauce and a wasabi cream, served on a bed of field greens with tropical fruit and a toasted sesame tamari vinaigrette.

18.95

CAESAR SALAD

Classic crisp Caesar salad served with:

Smoked chicken 16.95

Grilled jumbo shrimp 17.95

Seared Hawaiian Ahi with Wasabi Caesar dressing 18.95

SEARED SALMON CAKES

Sterling salmon cakes with a chipotle aioli, served on our fresh greens with champagne shallot vinaigrette. Also available as an appetizer.

17.95

SPECIALTIES

All specialties and sandwiches are served with house salad and our hot homemade rolls.

ELK MEDALLIONS

Grilled New Zealand Cervena served with chef's sauce du jour.

24.95

SOUTHWESTERN ANASAZI RICE BOWL

Roasted corn, red peppers, yellow and green zucchini, Anasazi beans and red onions, on chile basmati rice with a warm tortilla, pico de gallo, and cheddar & cotija cheeses. 15.95

Add grilled shrimp 19.95

Add grilled Red Bird organic chicken 18.95

FRESH CATCH OF THE DAY

Please see daily specials

HUEVOS RANCHEROS

Soft corn tortillas stacked with two eggs scrambled, black beans, green chile tomatillo sauce and Mexican cheeses.

14.95

PASTA OF THE DAY

The chef's daily inspiration.

19.95

SPECIALTY OMELETTE

- 1) Spinach, mushrooms, tomatoes, and alouette.
- 2) Smoked salmon, scallions, and alouette.

14.95

SANDWICHES

TUSCAN GRILLED CHICKEN

Marinated Red Bird organic chicken grilled and topped with roasted red peppers, grilled onions, and provolone on rustic roll with a fresh basil aioli.

15.95

COLORADO SMOKED SALMON

A thick filet of locally smoked salmon, grilled red onions, avocados and tomatoes, with a fresh herb caper aioli served on sour dough bread

17.95

DAKOTA BUFFALO BURGER

A half-pound buffalo burger served with lettuce, tomato, and your choice of the following:

- 1) Blue cheese and grilled onions.
- 2) Wild mushrooms, grilled onions, and bacon.
- 3) Pineapple, bacon and Swiss cheese.

15.95

ROSEMARY SIRLOIN STEAK SANDWICH

Marinated, grilled, sliced and served on a rustic roll with caramelized onions, red peppers, arugula, and a fresh basil horseradish aioli

18.95