



Three-course meal includes soup or salad, choice of entrée and dessert

All entrées are served with seasonal vegetables

Classic Entrees \$59.95

Colorado Prime Rib*

Colorado prime rib of beef au jus and blue cheese horseradish cream

Served with our signature mashed potatoes

Black Walnut Bourbon Chicken

A duo of Red Bird Farms chicken breasts pan-seared with a black walnut honey bourbon sauce

Served with creamy Parmigiano Reggiano polenta

Rocky Mountain Rainbow Trout*

Boneless trout filet pan-seared and finished with a lemon butter sauce

Served with heirloom wild rice medley

Stuffed Acorn Squash

Portobello mushroom and quinoa stuffed acorn squash with cranberries and pecans

Topped with honey infused goat cheese mousse

Chef's Selection Entrees \$69.95

Surf and Turf*

Colorado raised beef tenderloin with a wild mushroom and red wine reduction

Pan seared Steelhead trout with a citrus beurre blanc

Served with our signature mashed potatoes

Colorado Lamb*

Herb encrusted half rack of lamb chops with a port wine reduction

Served with creamy Parmigiano Reggiano polenta

Elk Tournedos*

Locally raised elk tenderloin drizzled with a sun-dried cherry demi-glace

Served with our signature mashed potatoes

Buffalo Ribeye*

Grilled Colorado buffalo topped with an herbed compound butter

Served with our signature mashed potatoes

For your convenience 18% gratuity may be added to parties of 6 or more

Beef, Lamb, Buffalo and Elk may be cooked to order upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We strive to provide products for guests with food allergies, who follow special diets or prefer specific ingredients.

However, we cannot guarantee all items are free of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish or other allergens.

**These items are cooked to order*