

STARTERS

(gfa) **AHI TUNA***
Seared rare ahi tuna, wakame-yakisoba salad, miso, wasabi 12

CRAB CAKES
Asian slaw, tobiko aioli, pickled ginger 11

ARANCINI FLORENTINE
Risotto balls with spinach, stuffed with fontina cheese, golden fried, served with short rib bolognese 9.5

MUSHROOM TART
Hazel Dell Farms wild mushrooms, caramelized onions, goat cheese, candied walnuts, baked in puff pastry shell, topped with arugula and balsamic reduction 9

(gfa) **BAKED FONTINA**
Rich fontina, baked to order, served with grilled bread, topped with olive oil and parsley 8.5

(gf) **ROASTED BEET CAPRESE**
Roasted beets, house mozzarella, tomato chutney, balsamic reduction, fresh basil 8

BAKED BRIE
Puff pastry, brie, candied walnuts, blueberries, honey, black pepper, with ciabatta 11

SOUP AND SALAD

(gf) **SANTA FE SALAD**
Romaine hearts, tossed in a cilantro-lime dressing, black beans, pico de gallo, roasted corn, avocado, spiced pepitas 12
ADD:
GRILLED ALL-NATURAL CHICKEN +6 | AHI TUNA* +7 | GRILLED PRAWNS +8

(gfa) **THAI CHICKEN SALAD**
Romaine hearts tossed with Thai dressing, snap peas and peppers, topped with sliced all-natural chicken breast, wonton strips, roasted peanuts 14

(gf) **CHICKEN COBB SALAD**
Mixed baby greens, diced tomato, house bacon, all-natural chicken breast, boiled egg, bleu cheese crumbles, avocado, served with choice dressing 14

(gfa) **PETITE HOUSE SALAD**
Mixed greens, grilled onions, ricotta, toasted almonds, honey raspberry vinaigrette 6.5

(gfa) **PETITE CAESAR SALAD***
Romaine, croutons, parmesan, Caesar dressing 6.5

(gf) **PETITE BABY KALE SALAD**
Baby kale, roasted beets, goat cheese, dried cranberries, pepitas, lemon vinaigrette 6.5

FRENCH ONION SOUP
Caramelized onions, croutons, Swiss cheese
Cup 5 Bowl 7

CALENDAR SOUP
Handcrafted daily
Cup 5 Bowl 7

(gf) Gluten free

(gfa) Gluten free available

*These items are served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

ROAST CHICKEN

Half roast, all natural, red bird farms chicken, garlic mashed potatoes, glazed carrots, brandy sage sauce 18
Suggested Wine Pairing: Macmurray Ranch, Pinot Noir

SHORT RIBS

Red wine braised short ribs, seasonal vegetable, garlic mashed potatoes, natural jus 22
Suggested Wine Pairing: Columbia Crest, Merlot

gf LAMB CHOPS*

Grilled Colorado lamb chops, cooked medium-rare, roasted fingerling potatoes, seasonal vegetables and cherry port sauce 33
Suggested Wine Pairing: Secret de Grand Bateau, Bordeaux (bottle only)

gf BISON STRIP LOIN*

Open flame grilled to order, 10oz all natural bison strip loin, maple-bourbon sweet potato mashed, seasonal vegetable, foraged mushroom demi-glacé 35
Suggested Wine Pairing: Artazui, Garnacha

gfa BISTRO STEAK*

Bistro steak cooked to order, hand dipped onion rings, seasonal vegetable, chimichurri sauce, garlic mashed potatoes 23
Suggested Wine Pairing: 1000 Stories, Zinfandel (bottle only)

gf GRILLED PORK CHOP

Spiced apple compote, scalloped potatoes, honey glazed beets 18
Suggested Wine Pairing: William Hill, Chardonnay

gf WILD GAME MEATLOAF

Elk, bison, and beef, bacon wrapped, red wine mushroom sauce, seasonal vegetables, garlic mashed potatoes 18
Suggested Wine Pairing: Torre, Sangre Toro Tempranillo

FISH & CHIPS

Fresh pacific cod, beer battered, tartar sauce, creamy coleslaw, french fries 17
Suggested Wine Pairing: Danzante, Pinot Grigio

gf SHORT SMOKED SALMON*

Short smoked honey glazed salmon, crispy brussels sprouts, polenta, honey roasted beets, arugula 24
Suggested Wine Pairing: William Hill, Cabernet Sauvignon

CHICKEN BACON RIGATONI

Green bell peppers, onions, sun-dried tomatoes, basil cream sauce, garlic toast 17
Suggested Wine Pairing: Starborough, Sauvignon Blanc

ROASTED EGGPLANT TAGLIATELLE

Roasted eggplant, vine-ripe tomatoes, mushrooms, and tomato cream sauce, garlic toast 16
Suggested Wine Pairing: Catena, Malbec

TROUT EN PAPILLOTE

Trout, scallops, prawns, spicy tomato broth, grilled panzanella salad 22
Suggested Wine Pairing: Starborough, Sauvignon Blanc

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BURGERS & SANDWICHES

OUR ALL NATURAL, HALF POUND, BLACK ANGUS BURGERS ARE COOKED TO ORDER, SERVED WITH LETTUCE, TOMATO, HOUSE PICKLES, ONION, AND HOUSE FRIES

(gfa) STEAKHOUSE BURGER

Portabella mushrooms, horseradish aioli, house onion rings, steak sauce, choice of cheese on toasted brioche 14.5

(gfa) DYNAMITE BURGER

Ghost chili salsa, roasted jalapeno, pepper jack cheese on toasted brioche 14

(gfa) GUACAMOLE BURGER

Bacon, house guacamole, roasted jalapeno, pepper jack cheese on toasted brioche 15

(gfa) BACON CHEESEBURGER

Bacon, choice of cheese on toasted brioche 13.5

(gfa) CHEF'S CHICKEN SANDWICH

All-natural grilled chicken breast, Swiss cheese, bacon, basil aioli on toasted brioche 12.5

VEGGIE BURGER

Red quinoa and black bean patty, spinach, roasted red pepper, balsamic portabella, and provolone cheese on toasted brioche 13.5

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