

# Starters

## Soup of the Day \$10

Chef's daily selection

## NEW Ahi Tuna Poke Bowl \$22

Ponzu marinated ahi tuna, seaweed, sushi rice, edamame, green onion, sesame seeds, sriracha aioli, unagi sauce

## NEW Mozzarella Caprese \$18

buffalo mozzarella, sliced tomato, fresh basil

## NEW Shrimp Cocktail Martini \$22 GF

poached shrimp, shredded lettuce, horseradish cocktail sauce, lemon wedges

## Oysters on the Half Shell \$28 GF

Chef's weekly selection, half dozen with mignonette sauce, lemon wedge, and a shot of vodka

## NEW Chicken Liver Pate \$17

brioche toast points and apricot preserves

## NEW Shrimp Tempura \$25

with fried cauliflower, garlic aioli, lime dressing

## NEW Short Rib Bites \$18

sauteed spinach, spring onions, cabernet reduction

## Country Club Chicken Date Salad \$24 GF

Romaine with dates, cubed apple, blue cheese, candied pecan, red onion, diced cucumber, heirloom cherry tomato, miso flake

## Pear Salad \$18 GF

spring lettuce with maytag blue cheese, heirloom cherry tomatoes, cucumber, candied walnuts, apple cider vinaigrette

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# DINNER

# Tapas

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# Entrees

## NEW Pan Seared Scottish Salmon \$29 GF

with celery puree, vegetable medley, citrus emulsion

## NEW Loup de Mer \$29 GF

parsnip puree, garden fresh vegetables, citrus emulsion

## NEW Veal Piccata \$28

seared broccolini, angel hair pasta, lemon caper butter sauce

## Spaghetti Bolognese \$24

tender spaghetti in hearty Bolognese, with garlic bread

## NEW Sole Florentine \$25

spinach stuffed sole, roasted tomato, asparagus, rice pilaf, caper beurre blanc

## NEW Grilled Herb Brined Pork Chop \$35

calvados demi glaze, crispy Brussels sprouts, mashed potatoes

## NEW Colorado Lamb Chop \$44 GF

asparagus, pommes aligot, lamb jus, mint jelly

## NEW Short Rib Mushroom Ravioli \$28

brown butter sauce with madeira wine, sweet peas

## NEW Fresh Vegetable Bowl \$17 GF

soba noodles, tomato, cucumber, peppers, shiitakes, sesame seed, soft boiled egg, vegan kombu, ponzu

### A la Carte

8 oz Filet Mignon \$36

12 oz New York \$35

Choice of Bordelaise,  
Cowboy Butter, Bearnaise,  
or Chimi Churri

Baked Potato \$6

Baked Sweet Potato \$6

Mashed Potato \$6

Sauteed Mushrooms \$8

Asparagus \$8

Seasonal Vegetable \$8

Crispy Brussels Sprouts \$8