

APPETIZERS

FLATBREAD PIZZA	8
Crimini Mushroom & Caramelized Onion / Bruschetta / 3 Cheese / BBQ Bacon	
BUFFALO WINGS	10
with celery, ranch dressing	
CALAMARI	12
with cocktail sauce	
SHRIMP COCKTAIL	12
U10 Shrimps, cocktail sauce	
CRISPY SHRIMP	13
panko breaded, sesame srirachia aioli	
MINI BURGERS	13
with crispy onion, gorgonzola blue cheese dressing on mini pretzel roll	
AHI POKE	16
diced ahi tuna, sesame, avocado, red onion, soy vinaigrette, seaweed salad, tortilla chips and salsa	
SEARED AHI TUNA	16
onion, tomato, avocado, soy vinaigrette	

SOUPS & SALADS

SOUPS

MINISTRONE	5
SOUP OF THE DAY	5

SIDE SALADS

ITALIAN MIXED GREENS	5
mixed greens, tomatoes, cucumber, carrots, sweet herb vinaigrette	
CAESAR SALAD	5
romaine, parmesan, croutons, caesar dressing	

SALADS

WEDGE SALAD	9
applewood smoked bacon, red onion, cherry tomatoes, blue cheese	
BEET SALAD	9
red beets, baby arugula, orange, walnuts, blue cheese, balsamic reduction	

ENTRÉES *served with choice of italian greens, caesar salad or soup*

FRESH SEAFOOD

ATLANTIC SALMON CAKES	22
citrus salad, avocado, sauteed corn, remoulade, tarter and chipolte aioli	
PARMESAN CRUSTED COD	24
roasted tomatoes, grilled asparagus and lemon butter sauce	
CEDAR PLANKED ATLANTIC SALMON	29
roasted with citrus and garlic, grilled asparagus and carrots	
ORANGE GLAZED SALMON	26
orange ginger glaze, fried rice	
TEQUILA LIME SHRIMP	26
spanish rice, greens beans and house guacamole	
PAN-SEARED U10 SCALLOPS	30
brussel sprouts, bacon, grapes, cauliflower puree and lemon aioli	
BRANZINO	31
oven roasted, olive oil, lemon, fresh herbs and roasted potatoes	

PRIME STEAKS *served with your choice of side*

FILET MIGNON	8oz 31	10oz 36
with demi-glace and crispy onions		
SLOW ROASTED PRIME RIB	10oz 30	16oz 38
*Available on Saturday evenings		
STEAK COMPLEMENTS		
Citrus Crab Cake	9	
Lemon Garlic Buttered Shrimp	7	
Amish Blue Cheese Crust	4	
Aged Parmesan Crust	4	

SIGNATURE ENTRÉES

BRAISED AUSTRIAN BEEF BRISKET	21
paprika, crispy onions and spaetzle	
CHICKEN OR PORK SCHNITZEL	22
champagne dill pickled cucumbers, roasted garlic mashed potatoes	
VEGETABLE RISOTTO	21
seasonal grilled vegetables, balsamic reduction	
<i>add: U10 shrimp - \$3 ea / salmon - \$6 / filet mignon - \$13</i>	
TUSCAN CHICKEN	23
natural pan jus, rustic bread, tomato, basil, onion, balsamic and steamed green beans	
SHRIMP AND CHICKEN CAMPANELLE	26
shrimp, grilled chicken, seasonal vegetables, chipotle cream sauce	
BEEF TENDERLOIN MEDALLIONS	26
bordelaise ,spaetzle, sauteed onions and mushrooms and grilled asparagus	
COLORADO LAMB CHOPS	
SINGLE 31 / DOUBLE 37	
garlic mashed potatoes, grilled asparagus and herb demi glace	

BURGERS *served with fries*

VEGGIE BURGER	15
quinoa patty, gouda, lettuce, tomato, onion, avocado, romesco sauce, wheat kaiser	
BLACK ANGUS BURGER	16
with lettuce, tomato, onion on pretzel roll	
<i>add: cheddar, swiss, gouda or monterey jack - 50¢</i>	
BLUE CHEESE AND BACON BURGER	17
blue cheese, applewood smoked bacon, onion, horseradish mayo on a sourdough bun	

SIDES *a la carte sides \$4.50*

Maple Cinnamon Sweet Potato Fries • Garlic Parmesan Fries • Garlic Mashed Potatoes • Roasted Potatoes
Baked Potato • Baked Sweet Potato • Wild Rice Pilaf • Steamed Asparagus • Steamed Broccoli