

STARTERS

TUSCAN WHITE BEAN SOUP

Sweet Sausage, Blistered Tomatoes & Crispy Kale

APPLE & GOAT CHEESE SALAD

*Baby Gem Lettuce, Fresh Sliced Honey Crisp Apples, Toasted Pecans, Dried Cranberries, Crumbled Goat Cheese
& Apple Cider Vinaigrette*

CAESAR SALAD

Chopped Romaine, Garlic Roasted Focaccia Croutons & Chef's Homemade Caesar Dressing Served in a Parmesan Cup

ROASTED BEET & BURRATA SALAD

Endive, Frisee, Blood Orange, Toasted Almonds, Roasted Fennel & Orange- Honey Vinaigrette

BEEF CARPACCIO

Pickled Carrots, Grilled Onions, Micro Greens, & Mustard Vinaigrette

PAPPARDELLE BOLOGNESE

*Homemade Pappardelle Tossed with Traditional Bolognese Sauce,
Ricotta Cheese & Fried Basil*

CLAMS FRICCASSE

*Littleneck & Manila Clams Cooked Tomato, Fingerling, Pancetta, White Wine, Butter
& Fresh Herbs topped with Garlic Crostini*

OYSTERS ON THE HALF SHELL

Traditional Garnish

SEARED FOIE GRAS

Cornbread, Cranberry Chutney, Frisee, Toasted Hazelnut & Orange- Honey Glaze

ENTREES

GRILLED VEAL CHOP

Roasted Root Vegetable Hash, Tuscan Kale & Maple-Sage Brown Butter

PAN SEARED CHILEAN SEA BASS

Parsnip Puree, Roasted Carrots, Salsify & Brussel Sprouts with Truffle Infused Veal Jus

ROASTED CHICKEN BREAST

*Lemon- Thyme Marinated Frenched Chicken Breast over Artichoke Risotto,
Sautéed Spinach & topped with Roasted Artichoke*

STEAK FRITES

*Grilled 12oz Prime NY Strip with Onion Rings, Parmesan Fries
Watercress & Truffle Aioli*

POTATO CRUSTED ORGANIC SALMON

*Potato- Leek Emulsion, Roasted Fingerlings, Grilled Leeks, Roasted Maitake Mushrooms
topped with Fizzled Leeks & Leek Oil Drizzle*

COLORADO LAMB CHOPS

Potato-Asparagus- Mushroom Fricassee, Roasted Tomatoes & Lamb Jus

GRILLED 8OZ FILET MIGNON

Baked Potato, Haricot Verts & Bearnaise Sauce

WINTER BEEF STEW

Roasted Beets, Carrots, Turnips, Pearl Onions & Celery served with Steamed Rice

DESSERT

WARM CHOCOLATE- WALNUT BREAD PUDDING

Cinnamon Ice Cream & Chocolate Drizzle

NEW YORK CHEESECAKE

Raspberry Sauce & Whipped Cream

CHOCOLATE PANNA COTTA

Macerated Strawberries, Espresso, Whipped Cream & Shaved Dark Chocolate

FRESH BERRIES

Fresh Whipped Cream & Sugar Dust

ICE CREAM & SORBET



Weekly Dinner Specials

~ Starter ~

Butternut Squash Soup
Maple Foam, Toasted Pecans
& Pumpkin Seed Oil Drizzle

Lobster & Lentil Salad

Chicory, Pomelo Segments,
Roasted Fennel, Blistered Tomatoes
& Tarragon- Sherry Vinaigrette

~ ENTRÉE ~

Dover Sole Meunière
Basmati Rice, Green Beans
& Parsley Brown Butter

Grilled Venison Chops

Chestnut Risotto, Braised Kale,
Roasted Baby Carrots,
& Port Wine Chocolate
Demi Reduction

UPCOMING EVENTS

Casino Night
Friday, January 25th
8:30 PM- 11:30 PM



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