APPETIZERS

BLUE GROUSE ARTISANAL BREAD
Pain d’ Epi  7

FRENCH ONION SOUP  15
Caramelized Onions, Gruyère Cheese

WILD MUSHROOM SOUP  15
Crème Fraîche, Chives, Truffle Oil

POWER GREENS  15
Baby Kale, Radicchio, Baby Beets,
Opal Apple, Candied Pecans,
Blue Cheese Vinaigrette

CAESAR SALAD  15
Hearts of Romaine, Parmesan Cheese,
White Anchovies, Black Pepper, Croutons

MAC & CHEESE  14
Three Cheese Mornay Sauce,
Bacon Lardons

JUMBO GULF SHRIMP  24
Peeled, ½ Pound, Cocktail Sauce

STEAMED MUSSELS  26
Shallots, Saffron, Garlic, Fennel,
Classic White Wine Sauce, Grilled Baguette

ALASKAN KING CRAB  MP
Half or Full Pound, Chilled or Steamed,
Served With Clarified Butter

ENTRÉES

VEGETABLE PAPPARDELLE  29
Wild Mushrooms, Artichoke Hearts, Roasted Red Peppers,
Sherry Cream Sauce, Shaved Manchego

SCOTTISH SALMON  38
Maple Glazed, Delicata Squash,
Radicchio, Brussels Sprouts,
Bacon Lardons

CHICKEN CORDON BLEU  38
Applewood Ham & Emmantaler Croquette, Rice Pilaf, Roasted Asparagus,
Mornay Sauce

FROM THE GRILL

FILET MIGNON, 10oz.  69
Haricots Verts, Whipped Idaho Potatoes,
Compound Butter and Crispy Fried Onions

PRIME NEW YORK STRIP, 15oz.  69
Roasted Asparagus, Confit Marble Potatoes,
Heirloom Cherry Tomatoes,
Choron Sauce

DRY AGED BISON RIBEYE, 16oz.  72
Roasted Asparagus, Madeira Mushrooms
Whipped Idaho Potatoes,
Green Peppercorn Sauce

DRY AGED PORK CHOP, 12oz.  59
Braised Red Cabbage, Red Onion,
Smoky Bacon, Fingerling Potatoes,
Fried Opal Apples

SIDES

SEASONAL VEGETABLES  8
WHIPPED IDAHO POTATOES  8

FRENCH FRIES  8
PARMESAN TRUFFLE FRIES  12
**BEER**

- **Budweiser** Lager, St. Louis, MO  5
- **Clausthaler** Non-Alcoholic, Germany  5
- **Coors Light** Lager, Golden, CO  5
- **Stella Artois** Pale Lager, Belgium  6
- **Telluride Brewing Company**  6
  Face Down Brown Ale, Mountain Beer Kölsch, Tempter IPA
- **Omission Brewing** Lager, Portland, OR  6

**COCKTAILS**

**THE HUGO**  15
Citadelle Gin, St. Germain, Prosecco, Lime Juice, Lemon Twist, Served in a Champagne Flute

**DOUBLE BLACKBERRY**  15
Citadelle Gin, Giffard Crème de Mûre, Fresh Lemon Juice, Blackberry Served on the Rocks

**LA ROSA**  16
Lunazul Reposado Tequila, Lillet Blanc, Ancho Reyes, Grapefruit Juice, Fresh Lime Juice, Thai Chili Served Up

**THE FLATLINER**  16
Telluride Distilling Vodka, Kahlua, Baileys Irish Cream, Cold Brewed Espresso

**OLD FASHIONED**  16
Elijah Craig Small Batch Bourbon, Bitters, Orange, Bordeaux Cherry

**SPARKLING WINE BY THE GLASS**

- **Ti Amo** Prosecco, Veneto, Italy NV  12
- **Francois Montand** Rosé, France NV  15
- **Piper-Heidsieck** Cuveé Brut, Reims, Champagne, France NV  20

**WHITE WINE BY THE GLASS**

- **Malene** Rosé, Santa Barbara County, California, 2019  11
- **Scarpetta** Pinot Grigio, Delle Venezie, Italy, 2019  11
- **Chamisal** Stainless Chardonnay, Edna Valley, California 2018  15
- **Cloudy Bay** Sauvignon Blanc, Marlborough, New Zealand 2019  18
- **La Crema** Chardonnay, Russian River Valley, California 2018  22

**RED WINE BY THE GLASS**

- **Buckel Family ‘Flyer’** Red Blend, Colorado 2017  15
- **Arrowood** Cabernet Sauvignon, Sonoma County, California 2017  15
- **Volver** Tempranillo, La Mancha, Spain  2015  15
- **Seghesio** Zinfandel, Sonoma County, California 2018  17
- **Belle Glos ‘Las Alturas’** Pinot Noir, Santa Lucia Highlands, California 2018  22
- **Mocali** Brunello di Montalcino, Tuscany, Italy 2015  30
- **Duckhorn** Cabernet Sauvignon, Napa Valley, California 2017  30