

APPETIZERS

Ahi Poke 15

avocado, ginger-sesame
marinade, crispy wonton, guajillo
chili sauce

Bistro Caprese 13

beefsteak tomato, fresh
mozzarella, basil infused EVO,
aged balsamic & toasted baguette

Fried Calamari 11

house made cocktail sauce

Sliders 15

huli-huli braised lamb,
caramelized pineapple, cilantro
aioli, Hawaiian roll

Maryland Crab Cakes 16

cilantro + banana pepper
remoulade*

GF Braised Brussels Sprouts 14

roasted pear, pancetta, spiced
honey drizzle

Zucchini Straws 12

sriracha buttermilk dipping sauce

Escargot 13

blue cheese, garlic butter &
toasted sourdough*

Honey & Cashew Brie 14

lahvosh cracker bread & red
apples

Crispy Tiger Shrimp 13

sweet & spicy jalapeno sauce

GF Fish Tacos 15

mahi-mahi, cilantro, habanero
pepper salsa

Drinks

Citrus Soda

Cucumber, lime,
grapefruit shrub,
simple & soda

Limeade

Lime, mint,
simple & soda

Ginger Spice

Ginger shrub,
lemon juice,
cinnamon, simple
& soda

Pineapple-Pepper

Basil, pineapple
juice, habanero
simple & soda

SOUP + SALAD

Cream of Tomato Basil Soup

bowl 6 cup 4

GF Garden 7

spring mix, tomatoes, green peppers, cucumbers, red onions & balsamic vinaigrette

GF Beet 9

spring mix, roasted red beets, Chevre goat cheese, pistachios & lemon-honey vinaigrette

GF Arugula 9

roasted pear, toasted cashew, golden raisin, goat cheese, apple-poppy seed dressing

GF Caesar 8

romaine & house made Caesar dressing*

GF Butter Leaf Wedge 12

wedge of butter leaf lettuce, bacon crumble, Affinee blue cheese, toasted walnuts, creamy buttermilk blue dressing & basil oil

GF Kale 10

zante currants, toasted pecans, basil infused quinoa, feta, cracked pepper Dijon dressing

Add Red Bird Farms chicken, organic tofu, three Tiger shrimp or salmon to any salad for five dollars*

GF Indicates a gluten free menu item. Ask your server for other items that can be prepared gluten free on request

PASTA

Penne Monza Fresca 21
sautéed Red Bird Farms chicken breast, prosciutto ham, tomatoes, green onions, fresh basil, garlic cream sauce, fresh mozzarella & parmesan cheeses

Shrimp & Sausage 25
Tiger shrimp, Andouille sausage, roasted red pepper pesto cream sauce, red onion & spinach over linguine*

Chicken Parmesan 19
breaded Red Bird Farms chicken breast, marinara & mozzarella cheese over linguine

Tortellini Carbonara 20
tri-color pasta stuffed with ricotta cheese, garlic cream sauce, prosciutto ham & green onions

Homemade Meat Lasagna 18
Italian sausage, ricotta & mozzarella cheeses baked in marinara sauce

Penne Roberto 21
marinated flank steak, asparagus, tomatoes, green onions, spicy chipotle cilantro pesto sauce topped with avocado

Shellfish Cioppino 30
Alaskan king crab leg, Tiger shrimp, calamari, mussels, fresh fish, mushrooms, tomatoes, green onions, spicy garlic tomato broth over angel hair pasta*

Fettuccine 15
choice of alfredo, marinara, Bolognese or creamy basil pesto
Add organic tofu; Red Bird Farms grilled chicken; three Tiger shrimp or salmon* 5

All pasta entrees are garnished with parmesan cheese unless otherwise requested

GF Gluten free penne pasta can be substituted upon request

ENTREES

GF **Salmon ‘Oscar’** 30
seared Scottish salmon, lump
crab, tarragon + basil béarnaise,
grilled asparagus, shaved roasted
new potato*

GF **Ruby Red Trout** 28
masa crust, light poblano cream
sauce, black bean + tomato
risotto*

GF **Mahi Mahi** 28
Indian rub, spiced banana +
coconut cream, crushed walnuts,
cilantro jasmine rice*

Chicken Marsala 26
Red Bird Farms chicken breast,
wild mushrooms, roasted
shallots, sweet Marsala wine
sauce over a bed of fettuccine &
grilled asparagus

GF **New York Strip** 35
Colorado certified angus beef,
mornay sauce, mushroom sauté,
roasted potato, braised brussels*
Add three Tiger shrimp* 5

Beef Short Ribs 30
bacon & English pea risotto,
stout pan sauce + grilled zucchini

GF **Colorado Lamb Shank** 29
orange sherry + caramelized
onion veloute sauce, parmesan
mashers, grilled zucchini

GF **Keema** 22
V slow cooked lentils, tofu, chilies,
tomato, cilantro & red curry over
jasmine rice
Add Red Bird Farms grilled chicken;
three Tiger shrimp or salmon* 5

Four dollar split plate charge

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.