

# 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.