



## — ENTREES —

Unforgettable entrées start with the very best available ingredients. We use all natural, hormone-free beef, chicken and pork, and sustainably-raised fish. Then we add our original, mouth-watering spice rubs, flavors and sauces to create unique, stand-out dishes for you and your guests. Dietary restrictions? We're happy to tailor your

menu to your needs.

### — Beef —

- › Hickory smoked beef brisket with choice of Kansas City or Carolina Gold BBQ sauce — \$14 (6 oz.)
- › Grilled adobo spiced flat iron steak with chimichurri — \$12 (4 oz) or \$19 (6 oz.)
- › Herb and garlic roast prime rib with rosemary jus and horseradish cream — \$32 (10 oz.)

### — Pork —

- › Roast pork loin with brandy, caramelized onion and coarse mustard cream — \$9 (4 oz) or \$11 (6 oz.)
- › Pork osso bucco with classic herb citrus and garlic gremolata — \$14 (6oz.)

### — Chicken —

- › Chicken saltimbocca with capocollo, sage, smoked provolone, balsamic reduction — \$14 (6oz.)
- › Ancho spiced chicken breast with hatch green chili and peach salsa — \$9 (4 oz) or \$11 (6 oz.)

### — Fish —

- › Grilled salmon filet with caper, dill and cucumber sauce — \$19
- › Corn crusted Colorado trout with chile, peach and Colorado whiskey butter — \$19

### — Pasta —

- › Buffalo ravioli with brown butter-sage and pecan cream sauce — \$17
- › Seafood gemelli with shrimp, scallops, clams and seasonal peas — \$17
- › Cavatappi with creamy kale pesto, roasted butternut squash and wild mushroom — \$13

### — Vegetarian —

- › Portobello mushroom stuffed with polenta topped with arugula and toasted pine nuts, served with a charred tomato sauce — \$15



- › Poblano relleno stuffed with rice, cheese, mushrooms, spinach and olives, served with Romesco sauce — \$15