

Entrees

Sashimi Extravaganza \$38

(6) Tuna (6) Yellow Tail (6) Salmon
Tequila Lime Cilantro Seasoned Tuna, Yellowtail, Salmon & Shrimp Ceviche

Surf & Turf ~ Colorado Lamb Chops & Seared Sea Scallops \$38

(3) Seared Sea Scallops and (2) Lamb Chops
Whipped Potatoes, Almond Green Beans

Grilled Chicken Breasts \$22

Topped with Swiss Cheese and Baked Portobello Mushrooms
Whipped Potatoes

Raspberry Port Duck Breasts \$30

(2) Seven-Ounce Duck Breasts ~ Raspberry Port Wine Reduction
Wild Mushroom and Bacon Risotto, Petite Salad with Bacon Vinaigrette

Filet Mignon en Croûte

(Five-Ounce) \$25 (Twin Five-Ounce) \$35
Stuffed with Bleu Cheese, Bourbon Demi, Whipped Potatoes, Asparagus

Colorado Lamb Chops

(2 Bone) \$32 (3 Bone) \$38
Charred Red Onion and Tomato Quinoa, Herbed Feta Mousse, Asparagus

Char-Broiled Prime Aged Rib Eye \$26

Twelve-Ounce Rib Eye Topped with Fried Onion Rings, House Steak Sauce
Roasted Whipped Potatoes, Chef's Selection of Vegetable

Braised Beef Short Rib \$25

Whipped Potatoes, Glazed Carrots, Red Wine Reduction

Pan Seared Diver Scallops \$30

Roasted Corn, Poblano, English Pea Succotash
Oven Roasted Tomato Vinaigrette, Whipped Potatoes

Pan Seared Atlantic Salmon \$28

Baked Brie Stuffed with Shrimp and Crabmeat

Maryland Style Lump Crab Cake Paire \$32

Garlic Wilted Spinach, Whipped Potatoes, Tartar Sauce

Seafood Scampi \$32

Scallops and Shrimp Sauté Served Over Angel Hair Pasta

Seared Gnocchi \$24

House Made with Ricotta Cheese, Peas and Sliced Ham

Smoked Salmon Pasta \$24

Penne Pasta, Basil Parmesan Sauce

Grilled Vegetable Pita Sandwich \$18

Asparagus, Zucchini, Peppers, Manchego Cheese, Hummus and Spicy Black Bean Dip