



Fall Dinner Menu

Every Saturday Starting September 8th through October 27th & Friday October 26th

Colorado Chicken Grand Marnier

Grilled Colorado Red Bird Chicken topped with Grand Marnier cream sauce served atop Colorado vegetable quinoa and wild rice blend. Served with broccoli, peppers, onions, and drizzled balsamic glaze.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with a creamy Dijonnaise sauce served atop Colorado vegetable quinoa and wild rice blend. Arranged with broccoli, peppers, onions, and drizzled balsamic glaze.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes, broccoli, peppers, onions, and drizzled balsamic glaze.

Blackened Salmon Pestoli

Farm raised Atlantic salmon blackened with a cranberry pestoli, roasted yellow tomatoes atop Colorado vegetable quinoa and wild rice blend. Paired with broccoli, peppers, onions, and drizzled balsamic glaze.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered and lightly covered with homemade Rose sauce atop Colorado vegetable quinoa and wild rice blend.

Vegetarian Wellington

A puff pastry wrapped around a vegetable medallion with our Marsala mushroom sauce atop Colorado vegetable quinoa and wild rice blend. Paired with broccoli, peppers, onions, and drizzled with balsamic glaze.

Dessert

Chef's Choice

Executive Chef - Jeremy Garnett

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