



Fall Lunch Menu

Everyday Starting September 8th through October 21st

Colorado Chicken Grand Marnier

Grilled Colorado Red Bird Chicken topped with Grand Marnier cream sauce served atop a Colorado vegetable quinoa. 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 over a Colorado vegetable quinoa. Paired with broccoli, peppers, onions, and drizzled balsamic glaze.

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with Marsala mushroom sauce atop a Colorado vegetable quinoa. Served with broccoli, peppers, onions, and drizzled balsamic glaze.

Blackened Salmon Pestoli

Farm raised Atlantic salmon blackened with a cranberry pestoli with roasted yellow tomatoes atop a Colorado vegetable quinoa. Arranged 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 a Colorado vegetable quinoa.

Vegetarian Wellington

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

Octoberfest

Duck Roulade with a Sen Crème sauce and stuffed Quail topped with mushroom wine sauce served over a Colorado vegetable quinoa and Spätzle with side of quail eggs. 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