



## *Summer Lunch Menu*

Everyday Starting May 26<sup>th</sup> through August 12<sup>th</sup> & weekends starting Aug. 18<sup>th</sup> through Sept. 2<sup>nd</sup>

### *Colorado Chicken Teriyaki*

Grilled and marinated Colorado Red Bird Chicken topped with teriyaki sauce served atop a pineapple Colorado quinoa and wild rice blend. Served with asparagus, peppers, onions, and drizzled balsamic glaze.

### *Slow Roasted Colorado Pork Shank*

Colorado slow roasted pork shank with Marsala mushroom sauce arranged atop a pineapple Colorado quinoa and wild rice blend. Served with asparagus, 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 pineapple Colorado quinoa and wild rice blend. Paired with Asparagus, peppers, onions, and drizzled balsamic glaze.

### *Salmon*

Farm raised Honey lime glazed Atlantic salmon with a Savory Garlic aioli atop a pineapple Colorado quinoa and wild rice blend. Served with asparagus, peppers, onions, and drizzled balsamic glaze.

### *Vegetable Napoleon*

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

### *Vegetarian Wellington*

A puff pastry wrapped around a vegetable medallion with our Marsala mushroom sauce atop Colorado vegetable quinoa. Paired with asparagus, 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



# Fall Lunch Menu

Everyday Starting September 8<sup>th</sup> through October 21<sup>st</sup>

## *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. Arranged 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.