



2018 Winter Lunch Menu

Every Saturday Starting January 20th - March 16th

Colorado Cordon Bleu Supreme Chicken

Grilled Colorado Cordon Bleu Red Bird Chicken breast topped with Sauce Supreme atop a Colorado vegetable quinoa and wild rice blend. Paired with roasted seasonal vegetables, peppers, onions, and drizzled with balsamic glaze.

Blackened Salmon

Farm raised Atlantic salmon blackened with sundried tomato pesto, and oven roasted yellow tomatoes atop a Colorado vegetable quinoa and wild rice blend. Paired with roasted seasonal vegetables, peppers, onions, and drizzled balsamic glaze.

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough topped with our Marsala mushroom sauce atop a Colorado vegetable quinoa and wild rice blend.
Paired with roasted seasonal vegetables, peppers, onions, and drizzled balsamic glaze..

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank topped with Grand Marnier sauce atop a Colorado vegetable quinoa and wild rice blend. Paired with roasted seasonal vegetables, 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 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. Served with roasted season vegetables, 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.