Winter Lunch
Saturdays, January 18th - March 7th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

Second Course

All entrées served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

Grilled Colorado Cordon Bleu Chicken
Grilled and marinated Colorado cordon bleu Red Bird chicken topped with sauce supreme.

Slow Roasted Colorado Pork Shank
Colorado slow roasted pork shank topped with Grand Marnier sauce.

Blackened Salmon
Farm raised blackened Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes.

Colorado Wellington
Marsala mushroom sauce complements our rosemary and garlic rubbed Colorado tenderloin wrapped in a buttery puff pastry.

Vegetable Napoleon
Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered into a beautiful lasagna and lightly covered with our homemade Alfredo sauce.

Beyond Beef Vegetarian Wellington
Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary then wrapped up in buttery puff pastry dough and topped with our Marsala mushroom sauce.

Third Course

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