

Winter Lunch

Starting Saturdays January 19th - March 9th

Grilled Colorado Cordon Bleu Chicken

Grilled Colorado cordon bleu Red Bird chicken topped with sauce supreme. Served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Grand Marnier sauce served over Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

Blackened Salmon

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

Vegetable Napoleon

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

Vegetarian Wellington (made from Beyond Beef)

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 baked to perfection. Served atop our Colorado vegetable quinoa with roasted Parisian potatoes, seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

Dessert

Chef's Choice

Executive Chef - Jeremy

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