

APPETIZERS

Caesar Salad 12 — *Romaine lettuce, homemade caesar dressing, croutons, roasted cherry tomatoes, parmesan cheese + ADD Grilled Chicken \$6, Salmon \$8, Shrimp \$10, or Filet mignon \$12*

Summer Salad 14 — *Mixed greens, carrots, grapes, strawberries, pear, tomatoes, dried cranberries and figs, candied walnuts with feta cheese and honey cilantro lime vinaigrette.*

*Tuna Tartare 22 — *Yellow-fin ahi tuna, guacamole, sesame-soy sauce, pineapple salsa, scallions, won-ton chips.*

Prime Cut Eggrolls 18 — *two egg rolls stuffed with filet mignon, prime rib, southwest corn and beans, served with sweet thai chili, chipotle ranch*

French Onion Soup 12 — *Caramelized onions, beef stock, house made croutons, swiss cheese, chives*

Burrata 18 — *Burrata cheese, pesto, roasted cherry tomatoes, honey peaches, toast points, balsamic glaze, topped with roasted pine nut crumble*

Soup of the Day 6/10 — *ask your server*

PASTA

Garden Pasta 30 — *fresh campanelle pasta from Fattoria, squash from the garden, smothered in a roasted sweet red pepper cream sauce.*

+ *ADD: short rib for \$6, shrimp for \$10 or filet mignon \$12*

Jim's Pesto Gnocchi 32 — *Grilled Chicken, gnocchi, spinach, cherry tomatoes, house made creamy pesto +SUB short rib for \$6, shrimp for \$10 or filet mignon \$12*

Linguini Alfredo 32 — *Grilled Chicken, linguini, homemade alfredo sauce, parmesan, fine herbs +SUB short rib for \$6, shrimp for \$10 or filet mignon \$12*

— *A 4% Kitchen Living Wage Charge Will Be Added To Your Check* —

ENTRÉES

*Filet Mignon 44 — 7 oz. *Fresh choice angus beef, served with sautéed carrots and snow peas, cranberry-basil sweet potato mash CHOOSE: demi-glace or green peppercorn sauce*
11 oz. Filet + \$6

*Prime Rib 38 — 10 oz. *Slow-roasted fresh choice angus beef, garlic mashed potatoes, sautéed carrots and snow peas, au jus* ~14 oz. +\$6 - 18 oz. +\$12

Vegan Feast 32 — *Roasted yams, asparagus tips, candied cranberry, pomegranate reduction, vegan demi, candied walnuts, chimichuri* +ADD grilled chicken for \$6, short rib for \$8, shrimp for \$10 or filet mignon \$12

*14 oz Ribeye 46 — *USDA Choice Ribeye served with sautéed carrots and snow peas, garlic mashed potatoes CHOOSE: demi-glace or green peppercorn sauce*

Short Rib 36 — *Braised Short Rib, served with bacon brussel sprouts, garlic mashed potatoes, and demi-glace*

Lobster Shrimp Risotto 46 — *Cheesy risotto studded with chunks of Maine lobster and Tiger Shrimp. Served with drawn butter and toast points, lemon*

Fresh Trout 34 — *Panko crusted trout filet, bacon brussels, cranberry-basil sweet potato mash, pineapple salsa, pomegranate reduction. For a more traditional preparation, we offer a trout filet cooked in lemon butter.*

*Salmon 36 — *Grilled fresh atlantic salmon, served medium rare, roasted fingerling potatoes, snap peas, honey peaches, pineapple salsa, blood orange cream*

Lobster Colorado 48 — 7 oz. *Choice Angus beef tenderloin, bacon, chunks of Maine lobster & tiger shrimp, tarragon béarnaise sauce, mashed potatoes, bacon brussel sprouts*

— *Serving 50 Wines by the Glass! Over 200 bottles at the best prices in the Vail Valley.* —

— * *These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness* —