

SIPS

FIRE-RITA |17| herradura tequila reposado, agave, grand mariner, sugar cube

NOAH'S OLD FASHIONED |15| tin cup rye, simple syrup, angostura bitters, orange twist, luxardo cherry

LING-GIN-BERRY SPRITZ |15| hendrick's gin, lingonberry, prosecco

CAFÉ NEGRONI |16| house coffee washed gin, campari, sweet vermouth

SNOWTINI |15| tito's vodka, st. germain, prosecco, candied cranberry, sugar rim

THE BURN |16| apple cider ice cube, breckenridge bourbon, cinnamon stick

SNACKS

PRIME EGGROLLS |19| prime beef, southwest stuffing, chipotle ranch, sweet chili

RACLETTE |24| tabletop melted cheese, gherkins, veggies, pretzel bites

***SCALLOPS** |26| Japanese scallops, cauliflower gouda puree, bacon jam

PRETZELS |17| house made pretzels, onion mustard, cheese sauce

***TUNA POKE** |24| ahi tuna, sambal mayo sauce, cucumber, avocado, sesame, furikake, wonton

FRENCH ONION SOUP |14| beef and onion broth, crouton, swiss cheese

SOUP OF THE DAY |14| chef hector's daily creation

SALADS

ADD CHICKEN OR SALMON FOR \$12 – OR FILET MIGNON FOR \$18

CAESAR |16| romaine, croutons, parmesan, roasted cherry tomato

***NIÇOISE** |24| yellow-fin ahi tuna, potatoes, asparagus, cherry tomato, jammy egg, olives, mediterranean vinaigrette

WINTER SALAD |16| arugula, spinach, candied walnuts, pomegranate, apple, feta, maple sage vinaigrette

SUPPER

***SALMON** |39| everything seasoning crusted atlantic salmon, roasted gnocchi, carrots, peas, crème fraîche, caper butter sauce

BOLOGNESE |34| housemade pappardelle pasta, veal, beef & pork bolognese sauce, cream, parmesan. **ADD A CREAMY BURRATA FOR \$5**

CHICKEN & DUMPLINGS |36| ed'z rotisserie chicken, creamy vegetable sauce, dumplings

VEGAN RATATOUILLE |34| roasted vegetable medley on top of vegan risotto, with red pepper sauce **ADD CHICKEN OR SALMON FOR \$12 – OR FILET MIGNON FOR \$18**

***STEAK FRITTE SALAD** |42| 8oz. choice ribeye, romaine, french fries, blue cheese, red onion

TROUT |42| almond potato crust, pomegranate reduction, green beans, sweet potatoes

WIENERSCHNITZEL |44| breaded veal cutlet, mashed potatoes, sage brown butter, sauerkraut, lingonberry

SHORT RIB GNOCHI |44| braised short rib, potato gnocchi, spinach, cherry tomato, creamy pesto. **SUB CHICKEN IF YOU LIKE, OR SUB FILET MIGNON \$14**

LAMB SHANK |48| braised lamb hind shank, cheesy mushroom polenta, caramel carrots, natural sauce

***ANGUS RIBEYE** |54| 14 oz. grilled choice angus ribeye, mashed potatoes, chimichurri, green beans

***FILET** |56/69| 7 or 11 oz. choice angus beef filet mignon, mashed potatoes, asparagus, demi-glace. **UPGRADE TO COLORADO STYLE FOR \$19 (add bacon, lobster, shrimp and bernaisé sauce)**

LOBSTER SHRIMP RISOTTO |56| creamy risotto, lobster, shrimp, béarnaise

* 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. Split plate charge is \$10

Many of our recipes have common allergen ingredients, for a complete list, ask your server

A 4% Kitchen Living Wage fee will be added to your check