

APPETIZERS

*CAVIAR	100
Keluga 1oz caviar, blinis, crackers, creme fraiche, egg, chives, red onion	
ROASTED FINGERLING POTATOES	10
Garlic-spicy butter	
TOFU CRISPY BITES W/ SWEET CHILLI SAUCE	14
BRUSSEL SPROUTS	14
Honey-Truffle with parmesan cheese	
CHICKEN WINGS BONE-IN OR BONELESS	\$14/ 25
6 or 12 - BBQ, Buffalo, Nashville Hot, Mango Habanero, Lemon Pepper Dry Rub or Garlic Parmesan + SERVED WITH RANCH OR BLUE CHEESE, CARROT AND CELERY	
CALAMARI	15
Lightly fried served with tartar sauce and sriracha aioli	
BAKED POTATO WITH CARNE ASADA	25
Grilled outside skirt, butter, cheese, green onion, cilantro, avocado mousse & salsa	
NACHOS	25
Homemade tortilla chips covered in cheddar cheese, with pico de gallo, guacamole, jalapeños, sour cream, beans + CHOICE OF PROTEIN: GRILLED CHICKEN, PULLED PORK OR GROUND BEEF.	
SOUP DU JOUR	12
+ EXTRA BREAD \$2	

SALADS

CAESAR SALAD	20
Romaine lettuce, croutons, parmigiano reggiano, anchovies served with a homemade Caesar dressing + ADD GRILLED / FRIED CHICKEN +8 SHRIMP +8 STEAK +10	
SMOKED SALMON SALAD	24
Arugula, Smoked Salmon, Red onion, Cucumber, Avocado in a Rosemary vinaigrette	
TACO SALAD	22
Green mix lettuce in lemon dressing, Black beans, Shredded cheese, Pico de Gallo, Radish, Avocado with a Fried tortilla bowl + CHOICE OF PROTEIN: GROUND BEEF, GRILLED CHICKEN, OR PULLED PORK	

BURGERS & SANDWICHES

Served with fries and a pickle spear

sweet potato fries or coleslaw +2, onion rings, side salad, or fruit bowl +3 Truffle fries +3

CHICKEN SANDWICH	23
Your choice of grilled or homemade batter fried chicken with lettuce and mayo on a challah bun + OPTION TO MAKE IT SPICY	

PHILLY CHEESESTEAK	24
Grilled ribeye, onions and provolone on a hoagie bun + ADD PEPPERS \$3	
H & H BURGER*	18
Cheddar cheese, lettuce, tomato, onion and house aioli	
SMOKIN' SNOWMASS*	21
Avocado, pepperjack cheese, serrano aioli, jalapenos, lettuce, tomato, and onion	
FARMHOUSE*	23
Fried egg, crispy bacon, cheddar cheese, lettuce, tomato, onion and house aioli	
MUSHROOM TRUFFLE BURGER	25
Caramelized onion, mushroom, truffle aioli and Swiss cheese	

Gluten Free Bun Available Upon Request For Additional Charge

ENTRÉES

SEAFOOD TOWER*	MP FOR 2 / MP FOR 4
Crowned caviar with fresh King crab legs, stone crab, lobster tail, tiger shrimp and oysters served with dipping sauces.	
BAJA FISH TACOS	20
3 fried battered cod tacos with pickled onion, slaw, avocado, sriracha aioli and pico de Gallo on corn tortillas	
FISH & CHIPS	23
Beer battered cod served with fries and coleslaw	
FAJITA PLATE	28
Grilled chicken, onion, bell pepper, guacamole, sour cream, cheese, beans, salsa & tortillas + STEAK OR SHRIMP \$6	
FAJITA PLATE COMBO	35
Option of two proteins: Grilled Steak, Chicken or Shrimp with onion, bell pepper, guacamole, sour cream, beans, cheese & tortillas	
RAINBOW TROUT	36
Served with garlic roasted fingerling potatoes and Brussels sprouts in a Mustard cream sauce	
BLACKENED CHICKEN SCAMPI	28
Sautéd in a lemon-garlic sauce and tossed with linguini noodles + SHRIMP \$6	
NEW YORK STRIP* W/ FRIES	55
10 oz Prime cut	
ANGUS TOMAHAWK*	130
30 oz Bone in Rib-eye	

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.