



(970) 531-5400



**BRAISED BISON SHORT RIBS \$46**

*braised and slow roasted ribs that fall off the bone  
on buttery spaetzle with carrots,  
mushrooms and onions in the braising juices*

**HOUSE SMOKED SALMON \$34**

*smoked salmon served warm with sides of  
ancient grains and sauteed vegetables*

**SHRIMP RED CURRY BOWL \$34**

*curry shrimp (or chicken), sauteed onions,  
sauteed bell peppers, tomatoes, with  
ancient grains pilaf & grilled pineapple*

**VEGAN TOFU STIR FRY \$32**

*tofu (or chicken), local Rocky Mountain Mushrooms,  
onions, bell peppers, tomatoes, ancient grains pilaf*

**LOCAL MUSHROOM RAVIOLIS \$34**

*buttery Rocky Mountain mushrooms over  
wild mushroom raviolis, and sauteed vegetables  
**add seared steak \$11***

**FRESH SCALLOP AND SHRIMP SCAMPI \$42**

*seared Hokkaido sea scallops & jumbo gulf  
shrimp, on buttery Chablis fettuccini Florentine*

**GRILLED PORK CHOPS \$36**

*apricot chimichurri on grilled chops,  
ancient grains pilaf and sauteed vegetables*

**CATTLEMAN'S 16 oz RIBEYE STEAK \$58**

*cut and grilled to order from the prime rib  
potatoes du jour, and sauteed vegetables*

**TUNA TATAKI DINNER \$36**

*sashimi tuna seared rare with sesame seeds  
ancient grains pilaf, ponzu, sauteed vegetables*

**GREENS AND ANCIENT GRAINS \$21**

*the mixed field greens house salad  
add red quinoa, wild rice & basmati rice pilaf  
choice of house vinaigrette or southwest Caesar  
**add smoked salmon or seared steak \$11***

**WEDNESDAY NIGHT IS SMOKED PRIME RIB NIGHT**

1 check per table - we can split your check 2 ways  
More than 2-ways, please pay in cash

**TAPAS / SOUP / SALAD / STARTERS**

**LARGE FIELD GREENS SALAD \$16**

*field greens with carrots, cucumbers, cherry tomatoes,  
roasted pepitas, sliced apple, citrus vinaigrette*

**SOUP DU JOUR \$16 (\$9 cup a la carte)**

*a bowl of homemade soup and toasted bruschetta  
with seasoned tomatoes, basil & balsamic glaze*

**ROASTED BEET SALAD \$16**

*red beet slices with apples, walnuts.  
gorgonzola cheese, champagne vinaigrette*

**MEAT & CHEESE CHARCUTERIE FOR 2 \$24**

*smoked spicy capicola, prosciutto, artisanal cheeses,  
crostinis, hummus, colorful crudité veggies, olives*

**TENDERLOIN CARPACCIO \$18**

*a touch of smoke on shaved rare beef tenderloin,  
Beemster cheese crisps with remoulade and arugula*

**FRESH HOKKAIDO SCALLOPS \$18**

*glorious sea scallops served with an  
orange zest buerre monte on a bed of greens*

**DOUBLE DATE SAFFRON SKEWERS \$14**

*spicy capicola layered between sweet dates  
baked to meld the flavors of saffron aioli*

**VEGAN CUCUMBER ROUNDS \$10**

*cucumbers with hummus and crisp carrots*

**SMOKED SALMON CROSTINIS \$14**

*house cured and smoked salmon  
with a lemon caper dill aioli on crostinis*

**SMOKED PORK BELLY "BURNT ENDS" \$16**

*pieces of smoked pork belly tossed in truffle oil  
on a bed of crispy fried bowtie pasta*

**TEMPURA LOCAL MUSHROOMS \$16**

*Rocky Mountain Lion's Mane mushrooms, red bell  
peppers, and onions with saffron dipping sauce*

**KIDS MEALS**

**KIDS under 10 BUTTER PARM NOODLES \$11**

**KIDS CHICKEN BUTTER & PARM NOODLES \$14**

*eating raw, undercooked, and rare temperature  
meats may contribute to food-borne illness*