



BEEF SHORT RIBS \$46

*slow smoked and roasted Korean style ribs
with rice wine vinegar and sherry pan sauce,
KungPao spicy ginger basmati rice & beans*

HOUSE SMOKED SALMON \$34

*smoked salmon filet served warm
with ancient grains pilaf & sauteed vegetables*

VEGAN TOFU SAUTEE \$34

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

LOCAL MUSHROOM RAVIOLIS \$34

*buttery Rocky Mountain Mushrooms in cream sauce
over wild mushroom raviolis & sauteed vegetables
add-a-kabob steak or chicken and veggies \$11*

NY STRIP SURF & TURF \$69

*14 oz Strip with Rocky Mountain Mushroom sauce
Bang Bang coconut shrimp & grilled pineapple*

TOMAHAWK PORK CHOP \$39

*apricot chimichurri on grilled pork chop,
ancient grains pilaf & sauteed vegetables*

GRILLED RIBEYE STEAK \$58

CATTLEMAN'S CUT 16 oz \$64

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

BANG BANG SHRIMP & CURRY \$38

*Bang Bang coconut shrimp (or choose chicken),
served with a side of ancient grains pilaf
& a cup of our red curry with grilled pineapple*

GREENS AND ANCIENT GRAINS \$21

*the mixed greens dinner salad with beets,
add red quinoa, wild rice & basmati rice pilaf
choice of house vinaigrette or southwest Caesar
add steak, salmon, or chicken \$11*

WEDNESDAY NIGHT IS SMOKED PRIME RIB NIGHT YOUR SERVER WILL DESCRIBE NIGHTLY SPECIALS

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



SUSHI SUNDAY MENU

Ozaki Nigori Sake 375mL \$20
Nigori is cloudy and rich to pair with spicy foods
Soto Junmai Sake 180mL \$16
Junmai is clear and floral to pair with delicate foods

A – LA – CARTE PLATTER \$72

Sushi Rolls Choose 4 mix and match

*Spicy Tuna Roll with Siracha Aioli
Smoked Salmon, Cucumber, Avocado Caterpillar Roll
Hamachi Roll with Jalapeno & Cream Cheese
Bang Bang California Roll with Coconut Shrimp*

SUSHI PARTY PLATTER \$129 for 4

(or for 2 \$69)

*4 Sushi Rolls listed above
Rice Pilaf & Spicy Gehbong Fritta Meat Lettuce Wrap
4 Sashimi Hamachi
4 Sashimi Salmon
Tuna Poke'*

COURSED CHEF TABLE PLATTER FOR 4

(or for 2 \$125)

SERVED IN COURSES \$220

1
"Togu" small-glass beer toast to the Rice

2
Miso Soup
served with a Dish of Ponzu Edamame

3
Sparkling Ozeki Hana Awaka Sake
*with Lychee Toast "Ryori-Shi" to the Chef
Served with 2 Each Person Seared Dry Sea Scallops*

4
Sushi Party Platter as above
*Omakase small plates
served throughout the 4th course
"Itadakimasu" Bon Appetite!
Chef builds platter with surprises "Omakase"*

5
Dessert du jour
Served with a Mozart Chocolate Cream Liqueur

TUNA TATAKI DINNER \$36

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