



BISON 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*

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*

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*

BEEF TENDERLOIN SURF & TURF \$69

*tenderloin filet 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*

TUNA TATAKI DINNER \$36

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

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-a-kabob steak or chicken with veggies \$11
or add a piece of salmon \$11*

WEDNESDAY NIGHT IS SMOKED PRIME RIB NIGHT
SUNDAY NIGHT SUSHI ADDED TO REGULAR MENU



SALAD / SOUP / TAPAS / STARTERS

FIELD GREENS & BEETS LARGE SALAD \$18

*field greens with carrots, cucumbers, cherry tomatoes,
roasted beets, roasted walnuts, sliced apple,
gorgonzola cheese, citrus vinaigrette or SW Caesar
add-a-kabob chicken or steak with veggies \$11
just a side garden salad \$9*

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

*homemade vegan soup and toasted bruschetta
with seasoned tomatoes, basil & balsamic glaze*

MEAT & CHEESE CHARCUTERIE FOR 2 \$28

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

TENDERLOIN CARPACCIO \$19

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

FRESH HOKKAIDO SCALLOPS \$22

*glorious sea scallops on a bed of arugula
with a tobiko garnish & orange zest buerre monte*

DOUBLE DATE SAFFRON SKEWERS \$16

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

VEGAN CUCUMBER ROUNDS \$12

cucumbers with hummus and crisp carrots

SMOKED SALMON CROSTINIS \$14

*house-cured and smoked salmon crostinis
with a lemon caper dill aioli and carrot garnish*

SMOKED PORK BELLY "BURNT ENDS" \$16

*pieces of smoked pork belly
tossed in truffle oil & crispy fried bowtie pasta*

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*

1 check per table - more than 2-ways, please pay in cash

Separate Sushi Sunday Menu Available