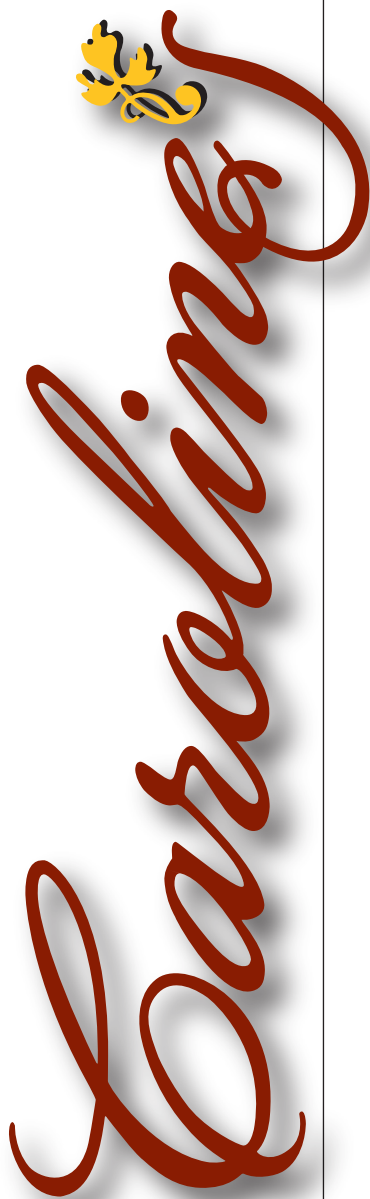




Classically prepared cuisine
featuring farm to table,
fresh Colorado foods
paired with local, U.S.
or International wines.



APPETIZERS

Cheese and Charcuterie Chef's selection of 3 cheeses and 3 cured meats with accompaniments. [Gluten Free Optional] **30**

Basil Dusted Calamari Buttermilk marinated calamari tossed in our house-made basil breading and served with peach cocktail sauce. **17**

Smoked Jarlsberg and Riesling Fondue Simply creamy and perfectly paired with vegetable batons and grilled baguettes. **14**

Pomegranate Blistered Cauliflower Tossed with pomegranate vinaigrette and topped with lime-toasted pepitas, goat cheese, fresh basil with red wine shallot aioli. **11**

SALADS

Lemon Grilled Romaine GF Romaine grilled with a fresh squeeze of lemon, topped with shaved Parmesan, toasted pepitas, cherry tomatoes and served with a creamy herb dressing. **14**

Farmhouse Salad GF Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber and heirloom carrots. **12**

ADD Grilled Chicken Breast **8** | Salmon* **10**

[House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese, or Extra Virgin Olive Oil and Balsamic Vinegar]

SOUPS

French Onion Au Gratin **8** | **Tomato Fennel Cream** **8**

MAINS

ALL mains served with a Dinner Salad. [Substitute a bowl of Soup **3**]

Sage-Grilled Elk Loin* Locally raised elk medallions grilled medium rare served with sweet potato mash, Chef's vegetable du jour and mushroom demi-glace. **40**
[*Wine Paring suggestion: Vines 79 Syrah*]

Peach Green Chili Cioppino* An intensely satisfying seafood dish with a trio of mussels, salmon and shrimp steamed in a wine green chili peach broth served with a grilled baguette. **33**
[*Wine Paring suggestion: Cowboy Viognier*]

Pepper-Grilled New York Strip* GF Beef strip cooked to perfection served with whole grain mustard mashed potatoes, Chef's vegetable du jour with a red wine herb compound butter. **36**
[*Wine Paring suggestion: Colterris Cabernet Sauvignon*]

Miss Caroline's Ragout GF Slow roasted vegetable ragout finished with spaghetti squash, fresh basil and goat cheese crumbles. **23**
[*Wine Paring suggestion: Buckel Red Zinfandel*]

Gaston Gérard GF A flavorful combination of Dijon and paprika roasted chicken breast served with carrot risotto, verjus butter sauce and Chef's vegetable du jour. **29**
[*Wine Paring suggestion: Centennial Cellars Chardonnay*]

DESSERTS

Palisade Peach Bread Pudding Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and whipped crème fraiche. **9**

Anita's Pie Made locally, served with house-made whipped cream. **9**

Chocolate Panna Cotta GF Served with a warm cherry port coulis. **9**

Enstrom's Vanilla Ice Cream and dairy free option **4**

*Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them .

* GF prepared with gluten free ingredients

No separate checks on parties of 6 or more. | May be subject to a 20% gratuity.