



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

APPETIZERS

Cheese and Charcuterie ^{GFO}

Chef's selections of cheeses and charcuterie with delicious accompaniments. **28**

Gorgonzola Chips

House-fried chips with Gorgonzola fondue, Gorgonzola crumbles, balsamic glaze, jalapeño slices and chives. **11**

Creole Crab Cakes

Succulent lump crab meat, lightly seasoned, pan-seared and served with our creamy house remoulade sauce. **15**

SALADS and SOUP

House Salad ^{GF}

Tender mixed greens, heirloom grape tomatoes, red onion, sliced cucumber and shredded carrots. **8**

ADD Grilled Chicken Breast **6** | Beef Steak* **10**

Mango Bacon Crab Salad

Fresh spring mix tossed in a mango poppy seed vinaigrette with fresh sliced mango, chopped bacon and topped with jumbo lump Crab Meat and panko fried avocado. **16**

House-made dressings: Peach Balsamic, Ranch, Peach Bleu Cheese, Mango Poppy Seed, Extra Virgin Olive Oil, Balsamic Vinegar.

French Onion or Sou Du Jour Cup **5** Bowl **8**

MAINS

[ALL served with a House Salad. Add French Onion Soup to any Main Dish **2**]

Prime Sirloin ^{GF}

8 oz baseball cut, grilled prime sirloin marinated in our house burgundy blend, with a wild mushroom demi-glace. Accompanied with sautéed vegetable de jour and Yukon mashed potatoes. **25**

Smoked Bison Meatloaf

Colorado Bison, Angus Beef, poblano peppers, heirloom carrots, onion, garlic and seasonings. Slow-smoked and topped with a peach BBQ glaze and burgundy demi-glace. Accompanied with sautéed vegetable de jour and Yukon mashed potatoes. **23**

Prosciutto Wrapped Halibut ^{GF}

Flaky white halibut wrapped in a thin layer of prosciutto grilled to perfection topped with Palisade peach chutney, gorgonzola crumbles resting on a bed of jalapeno parmesan grits. **26**

Blue Crab Mac and Cheese

Blue crab, pasta in a gruyere cream sauce, onion, garlic and baked with buttered herb panko. **21**

Miss Caroline's Ragout ^{GFO}

Spaghetti squash with a roasted vegetable ragout, finished with goat cheese crumbles and fresh basil. **19**

DESSERTS

Palisade Peach Bread Pudding

Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and crème fraiche. **7**

Bookcliff Sundae ^{GF}

Choice of Enstrom's delicious ice cream topped with a fudge sauce and whipped cream crowned with a Maraschino cherry. **8**

Chocolate Citrus Almond Torte ^{GF}

Made with almond flour, a nutty, rich chocolate torte hit with a bright splash of citrus. **7**

Raspberry Lime Cake

Refreshing lime cake with a creamy layer of raspberry mousse on top. **8**

15% Gratuity added for parties of 6 or larger, no separate checks please on large parties.

*Note: These foods may be served under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
GF prepared with gluten free ingredients | GFO Gluten free ingredient presentation available upon request, additional charge may apply.