



Dinner

Appetizers

Lobster Bisque	Bowl or Cup 9/7
Creamy Lobster Bisque with Fino Ramada Sherry and Lobster Meat	
Shrimp Scampi Bruschetta Shrimp Sautéed in Butter, White Wine and Garlic served on Crisp Bruschetta Rounds	10
Hoisin BBQ Spareribs Slow Roasted Pork Ribs Glazed with Hoisin served with Mixed Greens and Sweet Sesame Dressing	10
Pate Chevreuil "Venison" with Mixed Greens, Ligonberry Compote and Croutons	10
Citrus Spinach Salad Tender Baby Spinach tossed with Citrus Segments, Cherry Tomatoes and Cotija Vinaigrette	9
Marinated Asparagus and Cabrales Cheese Salad with Watercress, Microgreens, Cracked Black Pepper and Sherry Vinaigrette	9

Entrées

Dry Aged Buffalo Kansas City Strip served with Seasoned Sweet Potato Fries and Caramelized Onion Sauce	32
Oven Roasted Quail stuffed with Sweet Italian Sausage and Jasmine Rice Blend served with Red Quinoa and Sundried Blueberry Sauce	26
Seared Atlantic Salmon served with Manchego Cheese and Crab Risotto, Fried Sage Leaf and Lemon Verbena Vin Blanc	28
Guinness Stout Beef Short Ribs served with Roasted Baby Potatoes and Braised Red Cabbage	23
Herb Crusted Colorado Lamb Rack served with Sweet Potato Can Cakes, Braised Cabbage and Sundried Cranberry Port Wine Reduction	29
All Natural Silver Springs Beef Tenderloin wrapped with Prosciutto, topped with Sautéed Crimini Mushrooms and Pearl Onions served with Roasted Garlic Mashed Potatoes and Roasted Shallot Red Wine Demi	29
Sautéed Snapper served with Roasted Baby Potatoes, Mushrooms, and Leeks in Bourbon Cream	26
Green Chile Chicken Cheese Enchiladas topped with Fresh Pico de Gallo, Guacamole and Sour Cream served with Pinto Beans	16
Picuris Mixed Grill Seared Duck, Lamb Chop and Buffalo Tenderloin served with a Tomato stuffed with Rosemary Cous Cous and Green Pepper Corn Sauce	28
Vegetarian Wild Varietal Mushrooms, Sun-dried Tomatoes, Zucchini and Baby Spinach over Egg Paperdelle with Madeira Sage Cream	23

