DINNER MENU
GREENWOOD VILLAGE, CO 80111
(303) 741-1110

EURO BITES (TASTES OF THE MEDITERRANEAN)
Red Chile and Garlic Shrimp a La Plancha 11.95
Polenta with Confit of Duck, Crimini Mushrooms and a Natural Jus 7.75
Crab Cakes with Baby Arugula and a Dried Tomato-Curry Emulsion 10.95
Fritto Misto of Calamari, Mushrooms, Zucchini and Artichokes with Gazpacho Aioli and a Dried Chile Agrodolce 8.95
Pomegranate & Maple-glazed Barbecued Chicken Skewers with Tabouleh 7.95
Spiced Tuna Carpaccio with Picholine Olives, Arugula and Caper Berries 9.95
Seasonal Tomato Bruschetta with Fresh Mozzarella and Balsamic Vinegar 7.95
Wood-roasted Asparagus with Frisée, Shiitake Mushroom Aioli and Housemade Queso Blanco 8.95
Appetizer Tower: Three of the Best that Tower Over the Rest. Ask your server for details. 22.95

GREENS & BETWEEN SLICES
Caesar Salad with Romaine and Parmesan Croutons 5.25 With Grilled Chicken or Fried Calamari 9.25
Greek Salad with Kalamata Olives, Cucumber, Red Onion and Lemon-Feta Vinaigrette 5.25 With Grilled Chicken 9.25
Grilled Sirloin, Mixed Greens, Egg, Roasted Peppers, Capers, Mozzarella and Chile Almonds with a Citrus Vinaigrette and Warm Pita 10.25
Charred Salmon, Spinach, Avocado, Fennel, Red Onion and Watercress with Ricotta Salada and a Toasted Almond-Orange Vinaigrette 10.95
Garden Vegetable Salad with Albacore Tuna Escabèche, Feta Cheese and a Red Chile-Balsamic Vinaigrette 10.95
Knife and Fork Cobb with Fresh Turkey, Roasted Chicken, Tomato, Gorgonzola, Avocado & Egg with Parmesan Buttermilk 9.25
Grilled Chicken Breast with Thick Slab Bacon, Cheddar Cheese and Avocado Aioli on a Toasted Bun 8.95

OAK FIRED PIZZA & PIADINI
Four Cheese Pizza, Roasted Garlic and Red Onion Marmalade 9.25
Pepperoni Pizza, Crimini Mushrooms, Roasted Garlic, Marinara and Mozzarella 10.25
Prosciutto Pizza with Asparagus, Fontina Cheese, Onion, White Truffle Oil and Thyme 10.25
Spicy Shrimp Pizza with Spring Onions, Oven-roasted Tomatoes and Three Cheeses 11.25
Fennel Sausage Piadini with Red Peppers, Onion, Tomato and Herb Pesto 10.25
Marinated Chicken Piadini, Greek Cheeses and Chick Pea Hummus 9.95

PASTAS
Angel Hair with Virgin Olive Oil, Roma Tomatoes, Garlic and Basil 10.95 1/2 serving 7.95
Orecchiette with Prosciutto and Peas in a Parmesan Alfredo Sauce 11.95 1/2 serving 8.95
 Linguini and Shrimp with Spinach, Dried Tomatoes and a Sweet Vermouth-Sage Sauce 15.95 1/2 serving 11.95
Ziti baked with Fennel Sausage, Roasted Peppers, Tomatoes and Mozzarella 11.95 1/2 serving 8.95
Penne with Lemon Pepper Chicken, Roma Tomatoes, Mixed Mushrooms and a Citrus Cream 12.95 1/2 serving 9.95
Risotto of Sweet Corn with Dungeness Crab and a Tomato-Chive Broth 13.50 1/2 serving 10.95

BISTRO SPECIALTIES SERVED WITH SOUP OR SALAD
Double Thick Pork Chop, Smoked Crimini Mushroom Sauce and Scalloped Turnip Potatoes 17.95
Wood-roasted Herbred Chicken with Yukon Potatoes, Fire-roasted Vegetables, a Lemon-Parsley Broth and Toasted Garlic Chips 15.25
Grilled Varietal Salmon on a Ragout of Peas, Potatoes and Artichokes with Roasted Tomato Butter 17.95
Pan-seared Sea Bass with Parmesan-Vegetable Risotto and a Rioja-Caper Jus 23.95
Grilled Ahi Tuna, Dry-rubbed with Fennel Pollen and served with Seasonal Vegetable Minestra 22.95
Greek Spice-rubbed Lamb Top Sirloin with Golden Raisin-Basmati Rice Pilaf, Minted Sweet Peppers and Lamb Jus 18.95
Grilled Hanger Steak with a Black Cherry-Pepper Sauce, Wild Mushroom Basmati Rice and Summer Beans 18.95
Grilled Beef Tenderloin with a Chianti-Gorgonzola Sauce, Mashed Potatoes and Marinated Vegetable Kabobs 25.95
YiYa Yi's Hot Chocolate Soufflé with Raspberry Coulis and Vanilla Ice Cream 8.00
(please order with your meal to allow adequate preparation time)

Executive Chef: Jim Oetting
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Managing Partner: Catherine Reeves
EURO BITES (TASTES OF THE MEDITERRANEAN)

Red Chile and Garlic Shrimp a la Plancha  11.95
Polenta with Confit of Duck, Crimini Mushrooms and a Natural Jus  7.75
Crab Cakes with Baby Arugula and a Dried Tomato-Curry Emulsion  10.95
Fritto Misto of Calamari, Mushrooms, Zucchini and Artichokes with Gazpacho Aioli and a Dried Chile Agrodolce  8.95
Pomegranate & Maple-glazed Barbecued Chicken Skewers with Taboulleh  7.95
Spiced Tuna Carpaccio with Picholine Olives, Arugula and Capers Berries  9.95
Seasonal Tomato Bruschetta with Fresh Mozzarella and Balsamic Vinegar  7.95
Wood-roasted Asparagus with Risée, Shiitake Mushroom Aioli and Housemade Queso Blanco  8.95
Appetizer Tower: Three of the Best that Tower Over the Rest. Ask your server for details.  22.95

GREENS

Caesar Salad with Romaine and Parmesan Croutons  5.25 With Grilled Chicken or Fried Calamari  9.25
Greek Salad with Kalamata Olives, Cucumber, Red Onion and Lemon-Feta Vinaigrette  5.25 With Grilled Chicken  9.25
Grilled Sirlion, Mixed Greens, Egg, Roasted Peppers, Capers, Mozzarella and Chile Almonds with a Citrus Vinaigrette and Warm Pita  10.25
Charred Salmon, Spinach, Avocado, Fennel, Red Onion and Watercress with Ricotta Salada and a Toasted Almond-Orange Vinaigrette  10.25
Garden Vegetable Salad with Albacore Tuna Escabeche, Feta Cheese and a Red Chile-Balsamic Vinaigrette  10.95
Knife and Fork Cobb with Fresh Turkey, Roasted Chicken, Tomato, Gorgonzola, Avocado & Egg with Parmesan Buttermilk  9.25

Soup & Salad  9.95 House Soup  4.25 Soup & Sandwich  9.95

OAK FIRED PIZZA & PIADINI

Four Cheese Pizza, Roasted Garlic and Red Onion Marmalade  9.25
Pepperoni Pizza, Crimini Mushrooms, Roasted Garlic, Marinara and Mozzarella  10.25
Prosciutto Pizza with Asparagus, Fontina Cheese, Onion, White Truffle Oil and Thyme  10.25
Spicy Shrimp Pizza with Spring Onions, Oven-roasted Tomatoes and Three Cheeses  11.25
Fennel Sausage Piadini with Red Peppers, Onion, Tomato and Herb Pesto  10.25
Marinated Chicken Piadini, Greek Cheeses and Chick Pea Hummus  9.95

BETWEEN SLICES SERVED WITH FRENCH FRIES

Grilled Beef Tenderloin Sandwich with Roasted Mushrooms, Caramelized Onions, Dried Tomatoes and Mozzarella with Duon Horseradish on Ciabatta  9.95
Fresh Ground Beef with Fontina Cheese on a Ciabatta  6.95
Roasted Fresh Turkey, Bacon, Avocado, Tomatoes and Blue Cheese Mayonnaise on Grilled Peasant Bread  7.95
Grilled Chicken Breast with Thick Slab Bacon, Cheddar Cheese and Avocado Aioli on Ciabatta  8.95
Warm Chicken Pesto Salad with Grilled Tomatoes and Provolone on Foccacia  7.50
Grilled Lamb on Ciabatta with Onions, Arugula, Feta Cheese and Charred Tomato Aioli  9.95

BISTRO SPECIALTIES

Angel Hair with Virgin Olive Oil, Roma Tomatoes, Garlic and Basil  10.95  1/2 serving  7.95
Orecchiette with Prosciutto and Peas in a Parmesan Alfredo Sauce  11.95  1/2 serving  8.95
 Linguini and Shrimp with Spinach, Dried Tomatoes and a Sweet Vermouth-Sage Sauce  15.95  1/2 serving  11.95
Ziti Baked with Fennel Sausage, Roasted Peppers, Tomatoes and Mozzarella  11.95  1/2 serving  8.95
Pennne with Lemon Pepper Chicken, Roma Tomatoes, Mixed Mushrooms and a Citrus Cream  12.95  1/2 serving  9.95
Risotto of Sweet Corn with Dungeness Crab and a Tomato-Chive Broth  13.50  1/2 serving  10.95
Grilled Salmon on a Ragout of Peas, Potatoes and Artichokes with Roasted Tomato Butter  10.95
Grilled Beef Tenderloin with Chianti-Gorgonzola Sauce, Mashed Potatoes and Marinated Vegetable Kabobs  14.95

Executive Chef: Jim Oetting
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