

Dinner Menu

Winter/Spring 2019

Appetizers

Beef & Blue Cheese Bruschetta* \$10

Tenderloin tips with blue cheese and caramelized onions on crispy crostini

Spinach & Artichoke Dip \$9

Creamy spinach and artichoke dip served with tortilla chips

Stuffed Mushrooms \$8

Sausage stuffed mushrooms baked with marinara sauce and topped with melted mozzarella cheese

Pear & Camembert Salad \$9

Fresh greens topped with candied pecans, camembert cheese, fresh pear, roasted beets and a light vinaigrette

Steamed Mussels \$12

Mussels steamed with white wine, fresh herbs and garlic

Pasta

Fettuccini Alfredo \$14

With spinach and fresh tomatoes. Served with garlic toast

Add Chicken \$4

Add Steak* \$8

Add Grilled Salmon \$7

Add Shrimp \$6

Fettuccini Diablo

Fettuccini tossed in a creamy tomato sauce topped with parmesan cheese, cracked red pepper and pico de gallo

With Chicken \$17

With Shrimp \$19

Entrees

All entrees served with choice of garlic mashed potatoes, baked potato or wild rice and vegetable du jour

Blackened Salmon \$17

Salmon filet seared with cajun spices

Ribeye Steak* \$23

10-ounce juicy hand cut Colorado beef grilled to perfection and topped with maître d' butter

Chicken Fried Steak \$16

A generous portion of steak, breaded, deep fried and topped with brown gravy

Pork Chops \$18

Boneless center cut pork chops, grilled and finished with an Apple Bourbon demi glas

Bistro Sirloin* \$19

Top sirloin steak grilled to order then topped with smoked onions, sautéed mushrooms and blue cheese. Served over a balsamic glaze

Chicken Scalloppini Florentine \$15

Thin cutlets of chicken breast topped with sundried tomatoes and spinach

Friday Night Special:

All you can eat Fish & Chips \$13

Saturday Night Special:

Smoked Prime Rib* \$23

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*