



Starters

Cajun Dry Rub Chicken Wings GF	
Spicy buffalo, or sweet chili	\$14
Artisanal Antipasto Plate	
Chef's selection of gourmet meats and cheeses, accompaniments, crostini	\$16
Spinach and Artichoke Dip V	
House tortilla chips, pita bread	\$12
Chili Con Queso V GF	
House tortilla chips, salsa, guacamole	\$10
Spicy Garlic Butter Shrimp	
White wine, chile, grilled French bread	\$15
Korean BBQ Street Tacos*	
Kalbi Ribeye, scallion, sesame, avocado, Pico de Gallo, pickled onion, corn tortilla	\$15
Tomato Bisque V GF	
Sherry, cream, basil	\$6
Truffle Fries V GF	
Shaved white truffle, parmesan cheese, green onion, stone ground mustard aioli	\$8
Sweet Potato Fries V GF	
Chipotle aioli	\$6

Salads

Add chicken or shrimp to any salad \$8

Chopped	
Romaine, bleu cheese, bacon, olive, tomato, egg, avocado, blue cheese dressing	\$15
Caesar	
Romaine, homemade croutons, Parmesan, white anchovy, Caesar dressing	\$11
Heritage V GF	
Spring mix, cherry tomato, carrot, red onion, balsamic vinaigrette	\$10

Sandwiches

<i>Choice of tomato bisque, fries, or fruit salad</i>	
<i>Upgrade to sweet potato or truffle fries \$2</i>	
Colorado National Burger*	
Angus beef, onion marmalade, stone ground mustard aioli, cheddar, brioche bun	\$13
Grilled Cheese V	
Pepper jack, cheddar, Gruyère, sourdough bread	\$12
Pastrami Rueben	
Pastrami, house sauerkraut, swiss cheese, thousand island, marble rye	\$14
Blackened Chicken	
Chipotle aioli, pepper jack, avocado, brioche bun	\$14
Ribeye Steak Sandwich*	
Shiitake mushroom, onion, horseradish crème, baguette	\$19

Entrées

Mushroom Risotto V GF	
Shiitake mushroom, Parmesan, truffle	\$18
Creamy Lemon Lobster Linguini	
Cherry tomato, basil, white wine sauce	\$27
Mediterranean Chicken GF	
Red Bird Farm chicken, Parmesan risotto, artichoke, caper, white wine sauce	\$21
Braised Short Ribs GF	
Red wine reduction, roasted potato, carrot, onion, celery	\$24
Filet Mignon* GF	
Bleu cheese, demi, garlic whipped potatoes, asparagus	\$32
Ribeye* GF	
Shiitake mushrooms, caramelized onion, garlic whipped potatoes, wilted spinach	\$34

GF = Gluten Free V = Vegetarian

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross contamination concerns, we are unable to guarantee a 100% allergy free zone. We will do our best to meet your specific dietary needs. * These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.