

DINNER

APPETIZERS

Steamed Mussels

Lemon, White Wine, Fresh Herbs 12

Crispy Crab Cakes

Rémoulade, Corn Salsa 15

Fried Calamari

Piquillo Corn Cream, Shrimp
Zucchini, Chili Slaw, Cilantro 14

Beef Carpaccio

Garam Masala, Smoked Blue Cheese,
Pumpkin Seeds, Black Salt 16

House Made Sausage

Fingerlings, Cipollini, Baby Kale 7

Meat & Cheese Plate

Artisanal Meats & Cheeses, Olives, Jam 19

Beet Cured Salmon

Poppy Bagel Chips, Chive Coulis, Lemon Crème Fraîche, Preserved Lemon 16



SOUP & SALAD

Tomato Bisque

Cup 4 Bowl 6

Werp Farms Beet Salad

Artisanal Greens, Goat Cheese, Pine Nuts, Orange Vinaigrette 12
w/chicken 17 w/crab cake 19 w/shrimp 24 w/salmon 24 w/grilled tenderloin 25

Café Salad

Artisanal Greens, Fennel, Tomato, Herb Crostini, Lemon Vinaigrette 8
w/chicken 13 w/crab cake 15 w/shrimp 20 w/salmon 20 w/grilled tenderloin 21

Caesar Salad

Parmesan, House Made Croutons 8
w/chicken 13 w/crab cake 15 w/shrimp 20 w/salmon 20 w/grilled tenderloin 21

Frisée Salad

Fried Egg, Pancetta, Onion, Tomato, Roasted Shallot Vinaigrette 11
w/chicken 16 w/crab cake 18 w/shrimp 23 w/salmon 23 w/grilled tenderloin 24

Caprese Salad

Burrata, Tomato, Basil, Maldon Sea Salt, Balsamic 14
w/chicken 19 w/crab cake 21 w/shrimp 26 w/salmon 26 w/grilled tenderloin 27

ENTRÉES

Roasted Chicken

Mashed Potatoes, Asparagus, Natural Jus 28

4 oz. Black Angus Tenderloin

Mashed Potatoes, Grilled Asparagus 23
w/crab cake 30 w/shrimp 35 w/salmon 35 w/lamb chop 37

Grilled Beef Tenderloin Au Poivre

Frites, Cognac Peppercorn Sauce 38

Braised Short Rib

Butternut Squash Purée, Roasted Mushrooms, Brussels, Gremolata, Mirepoix Sauce 30

Grilled Colorado Lamb Chops

2 Chops 39 3 Chops 47

Mashed Potatoes, Grilled Asparagus, Parmesan Tomato

Pan Roasted Halibut

Dauphinoise Sweet Potatoes, White Cabbage, Leeks, Pears, Red & Pear Wine Butter 38

Ruby Red Trout

French Green Beans, Almonds, Beurre Blanc 32

Salmon

Pumpkin Risotto, Sage & Pepita Pesto, Baby Carrots, Baby Turnips,
Chervil, Pumpkin Seed Oil 34

Chef's Selection Lake Fish

Cauliflower Purée, Grilled Endive, Pistachio, Green Apple,
Preserved Lemon, Brown Butter Vinaigrette 28

Blackened Mahi

Piquillo Cream Corn, Hush Puppies, Broccoli Rabe, Nasturtiums, Corn Shoots 30

Café Burger

White Cheddar, Truffle Mayo, Frisée, Pickled Red Onions, Frites 15

SIDES

Sautéed Spinach 7
Sautéed Carrots 7
Green Beans Amandine 7

Fried Brussels Sprouts 7
Mashed Potatoes 7
Roasted Fingerlings 7

Frites 7
Asparagus 7
Hush Puppies 7

PASTA

Shrimp, Mussels & Sausage

Linguine

Tomato, Basil, Garlic, Lemon 30

Goat Cheese Ravioli

Butternut Squash, Sage,
Pumpkin Seed Oil 22

“Pastabilities”

Create-Your-Own

Start with a bowl of Linguine or Angel Hair & create your own
Pasta Dish . . . \$15

SAUCE *(choose 1)*

- ☐ Bolognese
- ☐ Marinara
- ☐ Alfredo
- ☐ Extra Virgin Olive Oil

VEGGIES/HERBS

(choose 3...additional items \$1)

- ☐ Artichoke Hearts
- ☐ Grape Tomatoes
- ☐ Capers
- ☐ Spinach
- ☐ Sun-Dried Tomatoes
- ☐ Baby Kale
- ☐ Roasted Garlic
- ☐ Assorted Mushrooms
- ☐ Peas
- ☐ Asparagus
- ☐ Black Olives
- ☐ Basil Chiffonade

MEAT/FISH *(optional)*

- ☐ Chicken 5
- ☐ House Made Sausage 5
- ☐ Shrimp 9
- ☐ Mussels 5
- ☐ Pancetta 4
- ☐ Crab Cake 7
- ☐ Salmon 12
- ☐ Meatballs 6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.