



TAPAS

Chef builds a beautiful platter with nuts, cheese, pickles, and crudite' vegetables when you mix and match 4 Tapas selections

TEMPURA VEGETABLES \$12

Colorado oyster mushrooms, red bell peppers & Onions tempura fried to a crisp golden brown with a spicy red pepper & coconut dipping sauce

BISON RAVIOLIS \$12

topped with a buttery wild mushroom sauce

SMOKED TENDERLOIN CARPACCIO \$16

smoked rare filet of tenderloin sliced razor thin on parmesan crisps with roasted red pepper sauce

COLASSAL SCALLOPS \$16

glorious sea scallops served with a roasted corn aioli on a bed of arugula

SMOKED PORK BELLY MAC & CHEESE \$12

"ends" pieces of house smoked pork belly atop mac & truffle cheese crisps

DOUBLE DATE SAFFRON SKEWERS \$11

spicy capicola layered between sweet dates & baked to meld the flavors of saffron aioli

PASTRY WRAPPED BRIE & DIPS \$16

a wrapped melted brie, homemade hummus, and a baked cheesy vegetable dip served with pita chips

VEGAN CUCUMBER ROUNDS \$8

cucumbers and hummus with crisp veggies

SMOKED SALMON CROSTINIS \$11

house cured and smoked salmon with a lemon caper dill aioli on crostinis

SESAME TUNA TETAKI \$12

sashimi sliced tuna on arugula garnished with pickled carrots and jalapenos

may we suggest a \$22 bottle of Riesling to complete your platter of 4 tapas



SALADS

SOUTHWEST CAESAR SALAD \$12

roasted corn, tomatoes, corn strips, chipotle dressing

ARUGULA SALAD \$12

goat cheese, strawberries, apples roasted pine nuts, maple vinaigrette

(add chicken, tenderloin tips, or tofu to salads \$9)

HEARTY DISHES

TENDERLOIN TIPS STROGANOFF \$36

a classic straight from Bavaria with mushrooms, burgundy, and sour cream on wide egg noodles & a garnish of crispy carrots

BRAISED SHORT RIBS AND SPAETZLE \$36

tender short ribs with plenty of sauce blanketing homemade pan toasted spaetzle with vegetables & a garnish of crispy carrots

HOUSE SMOKED SALMON \$32

smoked salmon served warm on a soft polenta cake with roasted red pepper romesco surrounded by colorful garden vegetables

CHICKEN PESTO \$31

*sliced chicken, mushrooms, and red bell peppers tossed in pesto on fettuccini Florentine & a garnish of crispy carrots
or VEGAN PESTO*

TUNA UDON NOODLE BOWL \$36

tetaki tuna seared in sesame seeds on udon noodles with ponzu, carrots and red bell peppers

STEAK du JOUR \$ market

your server will describe today's option

BISON RAVIOLIS WITH MUSHROOM SAUCE \$29

tender bison raviolis sauteed in a buttery wild mushroom sauce surrounded by colorful garden vegetables

KIDS BUTTER NOODLES \$11

KIDS CHICKEN BUTTER NOODLES \$14