

Dinner

MENU



starters

ESCARGOT (SIX) 14 (TWELVE) 21

In the shells with garlic butter

BACON & PEA

MACARONI + CHEESE 12

CARPACCIO 21

*Thinly sliced beef tenderloin,
served with arugula, capers granna
and EVOO*

HOUSE MUSSELS 19.50

*Classic white wine garlic herbs
or hot tomato lemon broth*

BABY LAMB CHOPS 18

Mist honey, basil oil field greens

CALAMARI FRITTI 14

*Lightly fried calamari with spicy Fra
Diavolo. Gluten Free (spicy marinara)*



soups & salads

dressings house-made

AUTHENTIC FRENCH MELTED GRUYÈRE CROUTON 13

SOUP DU SOIR M.P.

FIELD GREEN SALAD 13

mixed fresh garden greens, tomatoes,
carrots, goat cheese
and spicy house candied pecans
with balsamic vinaigrette

*NICOISE SALAD 17.50

crisp romaine, red potatoes,
green beans, boiled eggs, tomatoes,
nicoise olives and ahi tuna with dijon
mustard vinaigrette

*FRISEE SALAD 15

applewood bacon with goat cheese
croutons, poached egg with
balsamic vinaigrette

BEET SALAD 14

arugula, red pickled onions tossed in
balsamic vinaigrette with candied walnuts
and goat cheese

*BASIL CAESAR SALAD 10

basil croutons - two year aged
parmesan cheese
chicken 5 calamari 7 shrimp 9
Colorado prime filet mignon 6oz. 11

SPINACH SALAD 12

turkey breast, pine nuts, red peppers
and mushrooms lightly sautéed in
olive oil and garlic with raspberry vinegar

ENDIVE SALAD 12

Belgian endive lightly tossed with
sun-dried tomatoes and pine nuts in a
balsamic vinaigrette
and parmesan cheese

CAPRESE SALAD 15

fresh burrata cheese and Campari
tomatoes, fresh basil and balsamic
reduction served on a bed of field greens
dressed by our balsamic
with prosciutto 20

MEDITERRANEAN 14

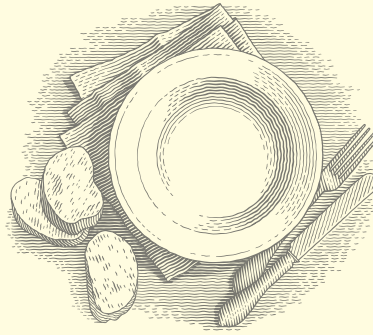
romaine, tomatoes, cucumber, kalamata
olives, feta & lemon vinaigrette

Gluten free options available. Please inform your
server of any food allergies.



20% gratuity is included for parties of six or more.
Shared Entrées \$5

ENTRÉES



*COLORADO PRIME FILET MIGNON 32

6oz. filet in a black peppercorn sauce and served with seasonal veggies and pommes frites

*AUSTRALIAN BABY LAMB CHOPS 29

prepared on the grill and served with red wine sauce, pommes frites and seasonal veggies

*CALF LIVER 25

lightly sautéed and de-glazed in red wine vinegar, served in a brandy veal sauce accompanied with pommes frites, seasonal veggies and caramelized apples

CURRY SHRIMP 25

sautéed shrimp and peppers on orzo with a spicy Major Grey chutney curry sauce. may also be prepared with chicken

CURRY VEGETABLES 20

*CRISPY SKIN TROUT ALMANDINE 26

8 oz. filet served with orzo and seasonal veggies

LINGUINE AI CRASTACEI 29

thin flat pasta, mixed seafood and spicy Fra Diavolo sauce

*PENNE ALL CAPRESE 23

small tube pasta, garlic, eggplant, compari tomatoes, Buffalo mozzarella, tomato-basil sauce (vegetarian)

ROASTED CHICKEN ALLA PICCATATA 26

potatoes, garlicky sautéed spinach, lemon caper sauce

*ELK LOIN 35

served with seasonal veggies and pomme frites in a roasted raspberry chipotle sauce

*PORK OSSO BUCCO 35

served with mashed potatoes, seasonal veggies in a brandy veal sauce

*BRAISED LAMB SHANKS 36

served with whipped potatoes, garlicky sautéed spinach and red wine sauce

*CRISPY SKIN SALMON 25

country ratatouille, red quinoa, French olive oil, grilled lemon



Petites ENTRÉES



Portabello Mushrooms Ravioli

spinach and cremini mushrooms with white wine garlic sauce and parmesan cheese

SMALL PLATE 18 | ENTRÉE 23

Lobster Ravioli

served with hot tomato crème lémon sauce and sun-dried tomatoes and parmesan cheese

SMALL PLATE 18 | ENTRÉE 24

Nightly Risotto A.Q.

inspired creation of the night

sides

COUNTRY RATATOUILLE 12

roasted veggies - red quinoa - fresh herbs

GARLICKY SAUTÉED SPINACH 10

BUTTER ORZO PASTA 6
with parmesan cheese

MASHED POTATOTES 10

SEASONAL VEGETABLES 10



shared

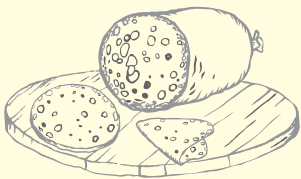
POMMES FRITES 6

CALAMARI 11
sautéed with our marinara
or anchovy sauce

TRUFFLE FRIES 11
two year parmesan

CHEESE FONDUE 16

gruyere cheese, swiss cheese and kirsch served in a fondue pot
accompanied by a fresh homemade french baguette



Desserts and SWEET STUFF



SPECIALITÉS DE LA MAISON

seasonal offerings available frequently but not always

BOMBA 10

chocolate and vanilla gelato surrounding a berry and almond center completely coated in chocolate

TARTUFO 10

zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder

CHOCOLATE FONDUE 17

served with homemade pound cake, bananas and strawberries

LIMONCELLO 10

refreshing lemon gelato swirled together with limoncello liqueur

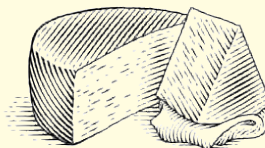
SORBET 10

coconut or lemon

Dessert du Soir M.P.

DESSERT WINE 10

Riviseur Pineau Des Chaventes



coffee



\$5

ESPRESSO

AMERICANO

LATTE

CAPPUCCINO