



STARTERS & MARKET SELECTIONS

<b>Seared Sea Scallops</b> Pan Seared Sea Scallops, Garlic Basil Aioli, Crispy Garlic, Fried Carrot	<b>\$19</b>	<b>Caesar Salad</b> Chopped hearts of Romaine, House Caesar Dressing, Parmesan Crisp, Herb Olive Oil Croutons	<b>\$17</b>
<b>Colorado Elk Chili</b> Fire Roasted Tomato and Peppers, Black Beans, Fresh Corn, topped with Sour Cream and Cheddar Cheese	<b>\$12</b>	<b>Mixed Greens Salad</b> Mixed Greens, Shaved Onions, Baby Heirloom Tomatoes, Sliced Almonds, Fresh Parmesan, Lemon Vinaigrette	<b>\$16</b>
<b>Winter Game Flatbread</b> Bison and Boar Sausage, Fresh Mozzarella, House Marinara, Sun-dried Tomato, Truffle Oil, Arugula	<b>\$17</b>	<b>Goat Cheese and Spinach Salad</b> Heritage Greens and Spinach, Goat Cheese, Candied Pecans, Bacon Vinaigrette	<b>\$18</b>
<b>Hand Cut and House Seasoned Kennebec Fries</b> Add Truffle and Parmesan		<b>\$8</b> <b>+\$3 supp.</b>	

Salad Enhancements'	
8oz Marinated Strip Steak	<b>\$14</b>
6oz Red Bird Chicken Breast	<b>\$10</b>
*THESE ITEMS ARE ADD-ONS ONLY	

HANDHELDS

(SERVED WITH SEASONED HAND CUT FRIES)

<b>BBQ Burger</b> 8oz Patty, House Made BBQ Sauce, Caramelized Onion Jam, House Made Pickles, Bacon, Cheddar Cheese, Butter Lettuce, Tomato	<b>\$23</b>	<b>Goat Cheese Chutney Burger</b> 8oz Patty, Goat Cheese, Apple and Onion Chutney, Butter Lettuce	<b>\$23</b>
<b>Colorado Red Bird Blackened Chicken Sandwich</b> Seared Blackened Chicken, Avocado, Fresh Mozzarella, Red Pepper Coulis, Butter Lettuce, Tomato	<b>\$21</b>	<b>Grilled Beyond™ Burger</b> Plant-Based Burger Patty, Avocado, Vegan Garlic Basil Aioli, Mixed Greens Choice of Cheese: Rotating Colorado Beer Cheese, Pepper Jack, Cheddar Cheese, Goat Cheese	<b>\$20</b>

ARTISAN SIGNATURE MAINS

<b>Elk Bolognese</b> <b>\$31</b> Pappardelle Pasta, Italian Sofrito, Fresh Parmesan, Parsley
<b>Pesto Chicken Alfredo</b> <b>\$25</b> Fettuccini, Grilled Chicken Breast, House Made Pesto with Cream and Parmesan, Garlic Focaccia Bread
<b>Seared Grouper</b> <b>\$32</b> Seared Grouper Filet, Mushroom Risotto, Velouté, Sautéed Spinach
<b>Artisan Trout</b> <b>\$38</b> Regionally Sourced Trout, Garlic Mashed Purple Potatoes, Velouté, Seasonal Vegetables
<b>16oz Bone In Ribeye</b> <b>\$55</b> Frenched 16oz Bone In Ribeye, Grilled Asparagus, Garlic Mashed Purple Potatoes, Red Wine Reduction
<b>Vegan Fried “Chicken” and Waffles</b> <b>\$23</b> Fried Oyster Mushroom, Homemade Waffle, Chipotle Syrup
<b>Rotisserie Chicken</b> <b>\$26</b> Half Rotisserie Chicken, Garlic Mash Purple Potatoes, Country Gravy, Glazed Baby Heirloom Carrots
<b>Dry Aged Bone In Pork Chop</b> <b>\$47</b> 12oz Bone in and Dry Aged Pork Ribeye, Mushroom Risotto, Glazed Baby Heirloom Carrots, Chipotle Glaze

Greens, Starches, and Grains \$8

Grilled Asparagus	Garlic Mashed Purple Potatoes
Mushroom Risotto	Sautéed Spinach
Seasonal Vegetable	Glazed Baby Heirloom Carrots
Side Mixed Greens Salad (+\$1 supp.)	

◇ Indicates Vegetarian Option Available  
◇◇ Indicates Vegan Option Available  
Gluten Free Options Available- Please See Server  
Please note that a18% Service Charge will be added to all checks for your convenience  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness \*