



## APPETIZERS

### CRAB CAKES

Two panko-encrusted, Maryland-style crab cakes. Served over a bed of fresh mixed greens and served with a chipotle aioli.

**12**

### PRIME RIB OR FISH TACOS

Ale-battered Atlantic Cod or chopped prime rib taco topped with cabbage and pico de gallo and served on your choice of corn or flour tortilla. Also served with a choice of house-made tarter sauce or salsa. **4 each**

### BLACKENED TUNA\*

Fresh, blackened and seared yellowfin tuna served with a green seaweed salad.

**12**

### SEA SCALLOPS

Pan seared scallops in a brown butter sage sauce, with butternut squash and sautéed spinach.

**12**

### FRIED GREEN TOMATOES

Traditional fried green tomatoes served with a chipotle aioli and balsamic vinegar. **10**

### CALAMARI

Panko crusted and lightly fried calamari steak strips, served with Fabio's spicy pepper jelly sauce.

**12**

## SOUPS AND SALADS

### SOUP OF THE DAY

Always homemade, always unique, and always delicious! **c. 5 / b. 9**

### BEET SALAD

Organic mixed greens topped with beets, goat cheese, and balsamic dressing.

**Half 7/Whole 12**

### ARUGALA PEAR SALAD

Arugala greens, goat cheese, caramelized pears, candied pecans, with a citrus vinaigrette.

**Half 7/Whole 12**

### HEIRLOOM CAPRESE SALAD

Heirloom tomatoes, fresh mozzarella, fresh basil, balsamic glaze, and extra virgin olive oil. Served with toast. **16**

### CAESAR SALAD

Crisp romaine lettuce with house-made Caesar dressing and topped with Parmesan cheese, and croûtons.

**Half 7/Whole 12**

### ORGANIC MIXED GREEN SALAD

Organic mixed greens with tomato, cucumbers, and your choice of dressing.

**Half 5/Whole 10**

#### Add to any salad:

Chicken **4**, Salmon\* **8**, Yellowfin Tuna\* **9**,  
Jumbo Shrimp (3) **6**, Avacado **2**, Bacon **2**  
Grilled Onions or Mushrooms **1**

#### Dressings:

Ranch, Blue Cheese, Thousand Island,  
Lemon Vinaigrette, Citrus Vinaigrette or  
Balsamic and Extra Virgin Olive Oil.

## BURGERS, SANDWICHES, & MORE

*Burgers and sandwiches are served with your choice of house-made chips, fries, or coleslaw. Substitute an organic mixed green salad or sweet potato fries for 1*

### Additional toppings include:

Bacon or Avocado for 2, Grilled Onions or Sautéed Mushrooms for 1

#### AHI TUNA SANDWICH

4 ounces of ahi tuna steak cooked to order, topped with seaweed salad, lettuce, tomato, sriracha aioli. Available blackened or grilled. **15**

#### CHICKEN SANDWICH

Grilled chicken breast topped with Swiss cheese and served with lettuce, tomato, onion, and pickle on a grilled brioche bun. Spice it up with blackened seasoning. **12**

#### FISH SANDWICH

Cod dipped in a house-made red ale batter, served on a bun with house-made tartar sauce and fresh tomatoes on the side. **12**

#### PRIME RIB PHILLY CHEESESTEAK

Prime Colorado shaved beef topped with Swiss cheese, grilled onions, and red and green peppers. Served with a chipotle ranch sauce on the side. **13**

#### ALL AMERICAN BURGER\*

Half-pound, Colorado beef topped with cheddar cheese and served with lettuce, tomato, onion, and pickle on a grilled brioche bun. **12**

#### FLATBREAD PIZZA

With house-made marinara sauce and your choice of up to **two** toppings: pepperoni, goat cheese, mozzarella, parmesan, bacon, ground beef, tomatoes, mushrooms, olives, peppers, jalapeños, onions and fresh basil. **10**  
**Additional toppings, 1 each.**

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## ENTRÉES

#### LOBSTER RAVIOLI

Decadent lobster ravioli topped choice of a creamy tomato bisque or alfredo sauce and sautéed spinach. **18**

#### SCOTTISH SALMON\*

6 oz. salmon filet with a white wine butter sauce served with mashed potatoes and sautéed spinach. **18**

#### WALLEYE

Panko and almond crusted walleye, lightly pan fried and served with house-made tartar sauce, orzo pasta, and grilled broccoli. **21**

#### PARMESAN CRUSTED CHICKEN

Served over a bed of linguine and your choice of house-made marinara or creamy alfredo sauce. **18**

#### SHRIMP PASTA

Penne pasta tossed in a white wine garlic sauce with spinach and tomatoes and topped with six jumbo shrimp. **18**

#### FLAT IRON STEAK\*

Flat Iron steak served with French fries and a small side salad. **18**  
Add three jumbo spicy diablo shrimp for **6**

#### FILET MIGNON\*

Grilled and topped with a cabernet reduction sauce. Served with mashed potatoes and seasonal roasted vegetable blend of beets, carrots, potatoes, and onion. **29**

#### Elk Tenderloin\*

Topped with a port wine reduction sauce, served with roasted seasonal vegetables and mashed sweet potatoes. **29**

\*These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.