

SMALL PLATES

MEDITERRANEAN FLATBREAD

Grilled flatbread with Jumping Good goat cheese, roasted artichoke hearts, caramelized onions and a balsamic drizzle.

16.00

SEAFOOD PUFFS

A delightfully rich combination of crab and shrimp in a flaky pastry pillow.

19.00

SOUP DU JOUR

Bowl 10.00

WILD MUSHROOM RISOTTO

Chantrelle, porcini and shiitake mushrooms in a chive parmesan risotto tossed with white truffle oil.

21.00

SPECIALTY APPETIZER

Please see daily specials.

17.00

MAIN SALADS

CHEF'S DAILY COBB

A classic cobb salad topped with grilled daily catch or meat tossed with an Affine blue cheese dressing

27.00

TUSCAN CHICKEN & POACHED PEAR

Red Bird Natural chicken breast, poached pears, roasted red peppers, Haystack goat cheese, & candied pecans served on arugula with a balsamic vinaigrette.

26.00

PAN ASIAN STEAK LETTUCE WRAPS

Wok seared skirt steak, red peppers, carrots and napa cabbage in chile oil with a hot sweet ginger dipping sauce.

28.00

ORANGE SESAME SALMON

Sesame crusted Atlantic salmon, seared and served on a bed of fresh greens, Napa cabbage, carrots and scallions topped with crispy rice noodles and a sesame orange ginger vinaigrette.

31.00

CAESAR SALAD

Classic crisp Caesar salad served with your choice of:

Grilled Natural Red Bird chicken 25.00

Jumbo shrimp 29.00

SPECIALTIES

Served with our honey thyme vinaigrette house salad and warm rolls.

ELK MEDALLIONS

Grilled New Zealand Cervena served with chef's sauce du jour.

39.00

CAJUN SMOKED CHICKEN QUESADILLA

House Smoked Chicken, roasted red peppers & corn, poblano chiles, caramelized onions, cheddar and mozzarella cheese served with a Cajun coleslaw, guacamole, and pico de gallo.

25.00

FRESH CATCH OF THE DAY

Please see daily specials.

32.00

CHIPOTLE CINNAMON PORK TENDERLOIN

Colorado all-natural pork tenderloin served with a brandied peach chutney

28.00

SPECIALTY PASTA OF THE DAY

The chef's daily inspiration.

29.00

FIRE ROASTED CHICKEN ENCHILADAS

Grilled Red Bird natural chicken, smothered in a fire roasted tomato and jalapeño enchilada sauce, topped with cheddar & cotija cheese.

26.00

SANDWICHES

BEEF TENDERLOIN STEAK SANDWICH

Rosemary dijon rubbed tenderloin, grilled, sliced and served on a brioche bun with caramelized onions, roasted tomatoes, arugula, and a fresh horseradish aioli.

33.00

HAWAIIAN TILAPIA TACOS

Fresh grilled tilapia served with a sweet spicy coleslaw, cotija cheese, guacamole, sour cream and fresh pineapple salsa.

26.00

BAJA CHICKEN SANDWICH

Marinated Red Bird natural chicken grilled and topped with roasted yellow tomatoes, red peppers sliced avocado, and pepperjack on a brioche bun.

25.00

CHAR GRILLED KOBE BURGER

A half-pound Kobe burger served with lettuce, tomato, and your choice of the following:

- 1) Affineé blue cheese and caramelized onions.
- 2) BBQ sauce, bacon, cheddar cheese, and caramelized onions.
- 3) Pineapple, bacon and Swiss cheese.

25.00