



APPETIZERS

Ricotta Dumplings 10

Cherry Wood Smoked Shiitake Mushrooms,
Pork Jus, Whipped Truffle Butter

* **Black Mussels** 14.95 (GF)

Garlic, Shallots, Tomato Broth, Capers,
& Basil Chiffonade

Buffalo Cauliflower Tacos 10.50 (GF)

Housemade Buffalo Sauce, Blue Cheese,
Celery, Carrots, Corn Tortillas

Crab Beignets 11.50

Rémoulade Sauce, Arugula

Duck Liver Pate 10.95 (GF)

Aged Cognac, House Preserves, Toast Points

* **Yellowfin Tuna Tartare** 14.50 (GF)

Avocado, Wontons, Poke Sauce

Buffalo Meatballs 10.95

Korean Garlic Sauce, Kim-Chee, Cilantro

Bruschetta Pomodoro 8 (GF)

House Mozzarella, Tomatoes,
Basil Chiffonade, Balsamic Glaze

* **Beef Carpaccio** 12 (GF)

Arugula Salad, Capers, Parmesan,
Truffle Aioli, Grilled Baguette

SALADS

Caesar Salad 7.25 (GF)

Romaine Lettuce, Caesar Dressing,
Croutons, Aged Parmesan

Arugula and Pear Salad 8.75 (GF)

Julienned Salami, Candied Walnuts,
Blue Cheese, Tangy Gorgonzola Dressing

Bistro Salad 8.50 (GF)

Field Greens, Blue Cheese, Julienne Apples,
Pistachios, Blackberry Vinaigrette

Braised Brussel Sprouts 8.50 (GF)

Lemon Vinaigrette, Bacon, Bell Pepper Blend,
Spanish Manchego Cheese

Ruby Beet and Strawberry Salad 8.50 (GF)

Spinach, Candied Walnuts, Chevre,
Tarragon Vinaigrette, Balsamic Glaze

Dishes can be prepared Gluten Free upon request.

\$3 Split Plate Charge - \$2 for Additional Sauce - \$1 per slice of Gluten-Free Bread

A 20% Service Charge will be added to all parties of 6 or more.



PASTAS

- Gluten free penne pasta is available upon request, \$2.00 upcharge -

Penne a la Basil-Pesto 18.95 (GF)

Garlic Cream Sauce, Spinach,
Sun-Dried Tomatoes
~Add Chicken Breast \$4
~Add Tiger Shrimp \$6

*** Frutti di Mare** 25 (GF)

Tiger Shrimp, Scallops, Mussels, Salmon,
and Linguine in a Lobster-Tomato Broth

Smoked Salmon Penne 22.50 (GF)

House Applewood Smoked Salmon,
Vodka Dill Cream Sauce

Classic Bolognese 21.50 (GF)

Veal, Pancetta, Celery, Onions,
Tomato, Cream, Linguine

MAIN COURSE

Served with Steamed Vegetables and Your Choice of; Parmesan Chive Polenta Cake,
Rosemary Roasted Potatoes, Sweet Potatoes, or Mashed Potato Du Jour

*** Wild Alaskan Halibut** 36 (GF)

Pan Seared, Lobster Beurre Blanc

*** Colorado Lamb Chops** 46.50

Rosemary-Dijon Encrusted,
Merlot Shallot Jus

*** 8 oz. Ultimate Angus Filet Mignon** 48.95 (GF)

Onion Bacon Sauté, Bordelaise Sauce

*** 10 oz. Angus New York Strip** 35.95 (GF)

Green Peppercorn Demi-Glace

*** Cajun Walleye** 32 (GF)

Pan Seared, Skin On, Pineapple Salsa

Bistro Pot Roast 20.50

Braised Angus Chuck, Celery, Carrots,
Onions, Burgundy Wine

Coq Au Vin 24

Braised Airline Chicken, Burgundy Wine,
Button Mushrooms

*** Atlantic Salmon Filet** 24.50 (GF)

Pan Seared, Honey Mustard Glaze

Berkshire Pork Short Ribs 22.50

House Smoked, Mango- Jalapeno BBQ Sauce

Duck Confit 22.95 (GF)

Braised Hind Quarter, Fennel Pear Compote,
Cider Glaze

**These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.*