



Three-course meal includes soup or salad, choice of entrée and dessert.

All entrées are served with seasonal vegetables and our signature green chile cheese rolls.

Adults Priced as Below / Children 10 and Under \$39.95

Classic Entrees \$59.95

Colorado Ribeye*

Grilled Colorado beef ribeye and topped with cabernet compound butter.

Served with our signature Colorado mashed potatoes.

Black Walnut Bourbon Chicken

Red Bird Farms chicken breast pan-seared with black walnut honey bourbon sauce.

Served with roasted parmesan polenta.

Rocky Mountain Rainbow Trout*

Boneless trout filet pan-seared and finished with a lemon butter sauce.

Served with heirloom wild rice medley.

Stuffed Butternut Squash

Roasted butternut squash stuffed with heirloom wild rice medley and a grilled portabella mushroom, topped with Boulder Valley goat cheese mousse.

Chef's Selection Entrees \$69.95

Surf and Turf*

Colorado raised beef tenderloin with wild mushroom and red wine reduction and chef's selection of market fresh fish with citrus beurre blanc sauce.

Served with our signature Colorado mashed potatoes.

Colorado Lamb*

Herb encrusted half rack of lamb chops with a port wine reduction.

Served with roasted Parmesan polenta.

Elk Tournedos*

Locally raised elk tenderloin drizzled with a sun-dried cherry demi-glace.

Served with our signature Colorado mashed potatoes.

Colorado Mixed Grill*

A trio of our locally raised elk tenderloin drizzled with a sun-dried cherry demi-glace, Colorado beef tenderloin with wild mushroom and red wine reduction and an herb encrusted lamb chop with a port wine reduction.

Served with roasted Parmesan polenta.

For reservations, please call 970.726.1446

This menu not available on holidays, please see holiday menus.

18% gratuity may be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

We strive to provide products for guests with food allergies, who follow special diets or prefer specific ingredients. However, we cannot guarantee all items are free of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish or other allergens

*These items are cooked to order