APPETIZERS

French Onion Soup Gruyère, Crouton 10

Jumbo Shrimp Cocktail Horseradish Cocktail Sauce 18

Crispy Calamari Julienned Vegetables, Roasted Cashews, Fried Noodles, Sweet Chili Sauce 16

*Ahi Poke Avocado, Wonton Chip, Sesame 18

Burrata Caprese Heirloom Tomatoes, Spanish Olive Oil, Aged Balsamic, Basil, Sea Salt 13

Charcuterie & Cheese Board Chef's Selection, Accoutrements 25

SALADS

House Caesar Romaine, Garlic Croutons, Anchovies 9

The Wedge Grape Tomatoes, Applewood Smoked Bacon, Red Onions, Blue Cheese Dressing 9

Roasted Beets & Kale Carrots, Shaved Brussels Sprouts & Broccoli, Candied Pecan, Oranges, Goat Cheese 9

House Salad Mixed Greens, Cherry Tomatoes, Red Onions, House Vinaigrette 9

FROM THE GRILL

*Snowmass Kitchen Steaks are USDA Aged, Corn-Fed Beef

Flat Iron Steak 8 oz 25

New York Strip Steak 12 oz 38

Filet Mignon 8oz 42

Colorado Rack of Lamb Two Double Cut, Herb + Garlic Crust 45

SAUCE

Choice of One (Additional \$2 Each)

Béarnaise

Horseradish Cream

Snowmass Kitchen Steak Sauce

Maitre d'Butter

Bordelaise Sauce

FISH & SHELLFISH

Pan Seared Brook Trout 24 Super Rx

*Pan Seared Salmon 27

Broiled Maine Lobster Tail 38

SAUCE

Cumin Lemon Beurre Blanc

Drawn Butter

Caper Brown Butter & Lemon

CLASSICS

*Duck Two Ways Seared Breast, Leg Confit, Whipped Butternut Squash, Cherry Port Sauce 32

Braised Short Ribs Shallot Demi Glace, Select Two Sides 31

Colorado Chicken Free Range, Select Two Sides 25

SIGNATURE SIDES 7 Each

Whipped Potatoes

Mac & Cheese

Root Vegetables Super ONE Rx*

Garlic Spinach Super Sup

Potato Gratin

Grilled Asparagus Super CouleRx

Steak Frites

Truffle Fries (Additional \$2)

