

DINNER MENU

MEZZE

Fried Calamari – Flash Fried, Marinara...\$14

Jumbo Shrimp Cocktail - Served with Cocktail Sauce, Lemon...\$16

Hamachi Jalapeño - Japanese Yellowtail Sashimi with Ponzu, Jalapeños...\$16

Mussels - Served with Marinara Sauce...\$13

SALADS

Salmon Berry Salad – Spring Mix, Assorted Berries, Banana Chips, Citrus Honey Vinaigrette...\$19

Ahi Tuna Niçoise – Green Beans, Potatoes, Tomato, Olive, Hard Boiled Egg....\$22

Antipasto -Salami, Ham, Olives, Banana Peppers, Tomato, Oregano Dressing...\$14

HANDHELDS

Pastrami Sandwich –Warm Pastrami on Toasted Rye, Russian Dressing, Swiss..\$16

Traditional Burger - LTO, Brioche, Fries...\$15

Afternoon Delight - Shaved roast Beef, Havarti, Horseradish Sauce and Au Jus on Hoagie with Fries...\$17

ENTREES

Served With Choice of Soup, House, Caesar, or Wedge Salad

Chicken and Shrimp Charley— Tomato, Cream, Garlic, White Wine and Peas Over Penne...\$25

Colorado Lamb Chops– Hashbrown Casserole, Elevated Tomato Gravy...\$45

Southern Mac and Cheese– Blackened Chicken, Okra and Four Cheeses ...\$22

Demkota Tenderloin- Wild Mushroom, Bordelaise, Roasted Garlic Mashed Potato..\$42

Seared Scallops, Truffle Hollandaise, Forbidden Sticky Rice, Asparagus Tips...\$35

Simple Fish – Fresh Catch of Day, Steamed Veggies, Quinoa,, Tzatziki...\$ Market

Scottish Salmon – Orzo with Pesto and Tomato, Red Pepper Gastrique..\$29

1# Tuna– Coriander Crust, Chayote Hash, Ancho Crema, Poblano Relish...\$35