



Appetizers

- LUMP CRAB CAKE 14
caper mustard remoulade sauce, arugula, gilled lemon
- MUSHROOM RAGOUT 10
wild mushrooms, romano cheese, grilled baguette
- BLACK MUSSELS 14
extra virgin olive oil, herbs, garlic and lemon
- KESSLER CALAMARI 12
tomatoes, olives, asiago, coriander, fresh cilantro and a moroccan aioli
- GRILLED SHRIMP 14
wakami, cocktail sauce, grilled lemon
- CHARCUTERIE PLATE 20
Molinari fennel salami, Volpi bresaola,
MouCo camembert, Midnight Moon goat cheese, Roquefort, chicken liver-truffle pate and cerignola olives

Soups & Salads

- BUTTERNUT SQUASH SOUP 8
pumpkin seed oil, chives, crème fraiche
- LOBSTER AND CRAB CHOWDER 12
white creamy seafood and vegetable chowder
- CAESAR 10
pecorino romano and caesar dressing
- ORGANIC MIXED GREENS 9
tofu croutons, toasted almonds, balsamic vinaigrette
- ROASTED BEET SALAD 11
goat cheese, citrus herb vinaigrette, walnuts and arugula greens

GRILL

Stockyard Angus Beef has been all naturally aged for 21 to 30 days and then hand cut, seasoned and grilled to perfection.

- BONE IN RIB EYE 20 oz - 38
FILET MIGNON 8 oz - 36
COLORADO RACK OF LAMB 14 oz - 38
SCOTTISH SALMON 7 oz - 29

SIDES 4

- yukon mashed potato
fries with truffle oil and asiago
mac & Tillamook cheddar cheese
braised winter greens
roasted brussels sprouts
french green beans
sautéed spinach

ADDITIONS

- three grilled shrimp 12, mushroom ragout 4, 5oz. lobster tail 15

SPECIALTIES

- NATURAL CHICKEN 24
Oven roasted "Red Bird Farm" chicken, served with truffle fries and chicken jus
- CRAB RAVIOLI 28
shrimp and crabmeat, sweet peas, asiago cheese, tomato vodka cream sauce
- GRILLED TOFU STEAK 22
braised greens, Brussels sprouts, arugula pesto
- BRAISED ANGUS BEEF SHORT RIB 29
polenta, braised greens, red wine reduction
- BLACK COD 28
cilantro truffle oil, balsamic reduction, mashed potatoes and seasonal greens
- JURGEN'S FILET MIGNON 40
buttermilk bleu cheese, yukon gold mash, french green beans, blueberry demi glace

*20% gratuity will be added to parties of 6 people or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food born illness.*