



## APPETIZERS

**COLORADO BUFFALO CHILI 9**  
avocado, sour cream, Tillamook cheddar

**ROCKS SHRIMP BISQUE 10**  
tempura rock shrimp, asparagus tips

**ORGANIC GREENS SALAD 9**  
toasted pumpkin seeds,  
Laura Chenel goat cheese,  
pomegranate sherry vinaigrette

**CHILLED CAESAR 8**  
romaine hearts, asiago cheese,  
rustic bread croutons,  
traditional creamy garlic dressing

**KESSLER CALAMARI 12**  
tomatoes, olives, asiago cheese, fresh cilantro,  
Moroccan aioli

**PACIFIC CRABCAKES 14**  
red pepper remoulade, arugula greens, lemon

**ARTISAN CHEESE PLATE 14**  
three artisan cheeses, fig jam, Colorado honey

**GRILLED FLAT BREAD 9**  
sweet cherry peppers, oven-dried tomatoes,  
green onions, fresh mozzarella

**ROCKS CHEESE FONDUE 16**  
aged gouda and 90 shilling ale, rustic bread,  
roasted potatoes, and crudité

## ENTREES

**CAMPANELLE PASTA 19**  
artichokes, fresh tomato, arugula, preserved lemon,  
fresh herbs  
-add grilled chicken 6  
-add shrimp 7

**NATURAL CHICKEN 24**  
"Red Bird Farm" natural chicken, truffle fries,  
creamed spinach

**ROCKY MOUNTAIN TROUT ALMANDINE 24**  
red bliss potatoes, French beans,  
white wine caper sauce

**CEDAR-PLANK SALMON 29**  
wild rice pilaf, roasted asparagus,  
truffled lemon sauce

**COLORADO LAMB CHOPS 38**  
fried zucchini, mashed potato, feta,  
balsamic minted tomato

**FILET MIGNON 36**  
grilled angus filet, Peruvian potato,  
oven roasted tomato and asparagus, red wine herb  
butter

**BONE-IN RIBEYE 38**  
grilled angus chop, sweet potato fries,  
forest mushrooms, bourbon-apple glaze

**ELK NY STRIP 37**  
buttermilk blue mashed potatoes,  
baby carrots, blueberry sauce