



Glenwood Springs, Colorado

**Winter Dinner Hours:**  
Tuesday - Saturday  
4 p.m. to 9 p.m.

### daily special

**We strive to keep things interesting!**  
Your server will inform you  
of tonight's dinner specials.

### soup du jour

**House-made Soup of the Day**  
Cup 5 / Bowl 9

### salad additions

Chicken 5  
Salmon 9  
Ahi Tuna 9  
Sea Scallops (2) 10  
Jumbo Shrimp (3) 6  
Avocado 2  
Bacon 2  
Grilled Onions 1  
Mushrooms 1  
Jalapeños 1

### dressings

Ranch  
Blue Cheese  
Thousand Island  
Lemon Vinaigrette  
Citrus Vinaigrette  
Balsamic and Extra Virgin Olive Oil

*Additional dressing .50*

### starters

#### BLACKENED TUNA\*

Fresh, blackened and seared yellowfin tuna, served with a green seaweed salad. 15

#### HOUSE-MADE MEATBALLS

(3) meatballs served atop a bed of creamy grits and topped with marinara sauce, shaved Parmesan cheese, and crispy fried onions. 14

#### MUSSELS

Steamed in a garlic white wine sauce with chorizo sausage and served with toast. 16

#### CALAMARI

Panko crusted and lightly fried calamari steak strips, served with Fabio's spicy pepper jelly sauce. 16

#### SEA SCALLOPS

Seared and served with butternut squash purée, sautéed spinach and fingerling potatoes.

Half (2) 14 / Full (4) 24

#### COCONUT SHRIMP

Butterflied shrimp with coconut batter and lightly fried. Served with spicy pepper jelly and mango jicama salad.

Half (3) 13 / Full (6) 22

#### MUSHROOM TRUFFLE FRIES

French fries tossed in truffle oil and topped with Parmesan cheese and sautéed mushrooms. 8

### salads

#### BEET SALAD

Organic mixed greens topped with beets, goat cheese, and warm balsamic dressing.

Half 8 / Whole 14

#### WARM SPINACH SALAD

Warmed spinach with bacon, Gorgonzola cheese, dried cranberries, and balsamic glaze.

Half 8 / Whole 14

#### STRAWBERRY FIELD SALAD

Strawberries, mixed greens, goat cheese, sliced roasted almonds, with balsamic glaze and extra virgin olive oil.

Half 8 / Whole 14

#### CAESAR SALAD

Crisp romaine lettuce with house-made Caesar dressing and topped with Parmesan cheese and croutons.

Half 7 / Whole 12

#### ORGANIC MIXED GREEN SALAD

Organic mixed greens with cherry tomatoes, cucumbers, and your choice of dressing.

Half 6 / Whole 10

## burgers and sandwiches

### ALL AMERICAN\*

*Choice of Chicken Breast, Colorado Beef, or Black Bean Burger*

Grilled (or available blackened) and served on a brioche bun with lettuce, tomato, onion, and pickle. **14**

### AHI TUNA SANDWICH\*

4 ounces of ahi tuna steak cooked to order and topped with seaweed salad, lettuce, tomato, and sriracha aioli on a brioche bun. Available blackened or grilled. Served with a pickle. **18**

**Additional toppings:** Bacon or Avocado **2**, Swiss or Cheddar Cheese **1**, Grilled Onions, Sautéed Mushrooms, or Jalapeños **1**, Extra Sauces **.50**

## sides

*Burgers and sandwiches are served with your choice of:*  
French Fries or Coleslaw

### *Substitutions for \$2*

Organic Mixed Green Salad  
Cup of Soup  
Sweet Potato Fries  
Mac 'n Cheese  
Mozzarella Sticks with Marinara  
Truffle Fries

## entrées

### PORK CHOP

8 ounce, juicy bone-in pork chop with teriyaki sauce, served with Napa cabbage and carrots on a bed of white rice. **21**

### PARMESAN CRUSTED CHICKEN

Served over a bed of linguini, with your choice of house-made marinara or creamy alfredo sauce. **19**

### SCOTTISH SALMON\*

6 ounce salmon filet in a garlic white wine butter sauce, served with wild rice and sautéed spinach. **24**

### WALLEYE

Panko and almond crusted walleye, lightly pan fried and served with house-made tartar sauce, orzo pasta, and grilled broccoli. **23**

### SHRIMP AND GRITS

6 jumbo grilled shrimp, served with bacon and cheddar grits and topped with diced tomatoes. **20**

### VEGETABLE RISOTTO

Cheese risotto with asparagus, mushrooms, diced tomatoes, spinach, and topped with goat cheese. **16**

*Add Chicken 5, Salmon\* 9, Ahi Tuna\* 9, Avocado 2, Sea Scallops (2) 10, Jumbo Shrimp (3) 6, Bacon 2, Grilled Onions, Mushrooms or Jalapeños 1*

### SHORT RIB

8 ounce, braised bone-in short ribs, served with baby carrots on a bed of house-made potato gnocchi with shiitake mushrooms and a port wine reduction sauce. **26**

### FILET MIGNON

6 ounce, grilled filet, topped with a cabernet reduction sauce. Served with fingerling potatoes and fresh asparagus. **29**

### ELK TENDERLOIN

6 ounces of elk tenderloin medallions topped with a port wine reduction sauce and served with roasted colorful cauliflower and fingerling potatoes. **32**

### VEAL CHOP

16 ounce, bone-in veal chop topped with apple chutney and served over a bed of vegetable risotto with baby carrots. **34**

## à la carte sides

Asparagus **5**  
Baby Carrots **4**  
Broccoli **4**  
Roasted Cauliflower **5**  
Sautéed Spinach **4**

Wild Rice Pilaf **4**  
Roasted Garlic Mashed Potatoes **4**  
Fingerling Potatoes **5**  
Macaroni and Cheese **5**  
Mozzarella Sticks **6**

\*These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.