



GARLIC ROASTED RACK OF LAMB

Carved Lamb Chops Served with Mint Apple Chutney (GF)

GRILLED BEEF TENDERLOIN

Carved Tableside and Served with Creamy Horseradish and Bordelaise Sauces (GF)

NEW YORK STRIP STEAK

Local Colorado Aspen Ridge Beef, Grilled and Topped with Charred Onion Jam (GF)

BRAISED BONELESS BEEF SHORT RIBS

Slow Cooked with Red Wine Demi (GF)

JUNIPER BERRY CRUSTED GRILLED FLANK STEAK

Finished with Garlic Olive Oil (GF)

CARVED BISON SIRLOIN

Colorado Rock River Ranch Bison Carved Tableside, Served with Blackberry Bordelaise and Creamy Horseradish Sauces (GF)

COFFEE & ORANGE MARINATED DENVER FLATIRON STEAK

Grilled Flatiron Steak with Coffee & Orange Zest Marinade, Carved and Served with Balsamic Tomato Jam (GF)

PINK SEA SALT CRUSTED PORK TENDERLOIN

With Apples, Cranberries, Pecans and Hard Cider Glaze (GF)

MAPLE CHIPOTLE GLAZED PORK TENDERLOIN

Carved with Sweet Corn Relish (GF)

OVEN ROASTED CARVED BARON OF BEEF

Carved Tableside and Served with Creamy Horseradish and Bordelaise Sauces (GF)



APPLE CIDER BRINED CHICKEN

Seared Local Redbird Farms Bone-In Chicken Breast Finished with Blood Orange Olive Oil (GF)

CREME BRIE CHICKEN

Seared Chicken with Creme Brie, Sweet Apples, Cranberries, and Chive (GF)

LEMON SAGE CHICKEN

Lemon-Brined Chicken with Sage and Smoked Mozzarella Cream Sauce Garnished with Crispy Prosciutto and Fried Sage (GF)

CRANBERRY SAGE CHICKEN

Seared Chicken with Sage Cream, Garnished with Fresh Sage and Dried Cranberries (GF)

CARAMELIZED ONION & CAMEMBERT CHICKEN

Seared Chicken with Caramelized Onion Camembert Cream and Fresh Chive (GF)

PESTO CHICKEN

Pesto Marinated Chicken Breast Topped with Peppadew Pepper Relish and Scallions (GF)

ROSEMARY RUBBED CHAR GRILLED CHICKEN

Served with Sweet Corn Relish (GF)

MUSTARD HERB CRUSTED CHICKEN

Finished with Olive Oil Drizzle and Fresh Rosemary (GF)



BASIL SEARED HALIBUT

With Three Citrus Buerre Blanc (GF)

POMEGRANATE GINGER SALMON

Ginger Marinated Seared Salmon, Finished with Pomegranate Balsamic Reduction and Pomegranate Seeds (GF)

GRILLED ARCTIC CHAR

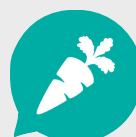
With Shaved Fennel and Onion (GF)

SEARED ROCKY MOUNTAIN TROUT

Topped with Peach Chutney (GF)

LOBSTER CREAM COD

Baked Atlantic Cod with Rich Lobster Infused Cream Sauce (GF)



QUINOA ZUCCHINI BOAT

Quinoa with Squash, Cranberries, and Golden Raisins, Presented in a Roasted Zucchini with Crispy Carrots (GF)

BALSAMIC MUSHROOM "SCALLOPS"

Over Pesto Quinoa with Fire Roasted Tomatoes (GF)

SPAGHETTI SQUASH "NEST"

Topped with Ratatouille (GF)

BUTTERNUT SQUASH LASAGNA

Finished with Ricotta Sage Cream Sauce