

Light Faire and Shareables

French Onion Soup \$10

baked with a toasted crouton and twin cheese gratin

Hand Cut Sweet Potato Fries \$9

with siracha aioli

Summer Vegetable Pickle Jar \$10

house-pickled artisanal select summer vegetables

Fried Brussel Sprouts \$14

house smoked bacon and a hot honey drizzle

Baked Street Corn Elote Dip \$12

cheddar jack and cotija cheese, with tri-color corn chips garnished with charred tomato salsa

Tofu Bao Buns \$13

tempura battered tofu, butter lettuce, bahn mi style vegetables. sweet chili sauce

Cluck'n Good Wings \$14

your choice of grilled or fried

choice of sauces: *signature apple chipotle

*mild *hot *bbq *texas dry rub *jamaican jerk

Short Rib Tostada \$18

charred tomato salsa, avocado crema, cheddar jack, and cotija cheese over a corn tortilla

Smoked Pork Belly \$13

house cured pork belly lardons with an apple citrus slaw, and a cider reduction

Tulane Shrimp Tacos \$14

grilled cajun shrimp, pickled vegetables, peanut gremolata

Salads

Burrata Salad \$17

heirloom tomatoes, toasted pine nuts, butter lettuce, finished with an olive oil-balsamic drizzle

Chilled Noodle Salad \$16

lo mein noodles, crisp greens, julienned carrots, daikon radish, cucumbers, floral herbs, with peanut gremolata and gochujang ginger dressing

House Salad \$12

cucumbers, red onion, bacon lardons, tomatoes, cheddar cheese, herb croutons

Caesar Salad \$15

crisp baby romaine, grated parmesan, herb croutons

Add Chicken

Add Salmon

\$10

Add Shrimp

Add Crabcake

Handhelds

Portabella Mushroom Sandwich \$18

marinated & layered with roasted red bell peppers, dressed spring mix, and herbed cream cheese spread, served on winterberry bread

Grilled California Chicken Club \$18

boneless breast, avocado, bacon, cooper cheese, l.t. and chipotle honey aioli on a brioche roll

Kansas City Prime Rib Sandwich \$22

shaved prime rib, swiss cheese, house made pickles and whole grain mustard, served on a ciabatta roll

Salmon Burger \$18

Seared and topped with pickled daikon and carrots, cilantro, and sriracha aoli, l.t.

*all sandwiches are served with french fries & house made pickle chips
GF roll available upon request. \$3. substitute sweet potato fries \$4.*

The Grille Burger \$20

house cured bacon, dueling cooper & swiss cheeses, and l.t.o.

The Bears Den Burger \$22

twin 5oz burgers, stacked and topped with caramelized onions, yellow american, l.t. and spiced thousand island

Colorado Black Canyon Elk Burger \$24

farm raised elk burger, topped with cheddar-jack, blistered tomato bacon jam, and balsamic red onions

Crab Cake Sandwich \$22

all lump no junk, l.t. finished with chipotle honey aioli

Tomahawk Steak Tagliata for Two \$75

40oz cut, accompanied with 2 garden salads, parmesan dusted asparagus, herb roasted fingerling potatoes, and red wine demi

Available only Saturday evenings by reservation at least 24 hours prior

Entrees

all entrées served with a complimentary garden salad

Pan Seared Halibut \$38

roasted wild mushrooms, orzo, in a miso broth, with a roasted fennel coulis and crispy leeks

Bourbon Maple Glazed Salmon \$38

pecan crust, sweet pommes puree, served with grilled asparagus

Orecchiette Puglia \$32

jumbo lump crab tossed with chorizo sausage, roasted peppers, and grilled asparagus in a light citrus thyme cream sauce

Crab Cakes \$38

all jumbo lump, mashed potatoes, grilled asparagus, honey chipotle mayo

Jamaican Jerk Chicken \$27

airline breast, pan seared in an iron skillet, served mango salsa, with coconut black bean rice, finished with a dark rum peach glaze

Summer Gnocchi \$28

braised short rib, tossed with sautéed spinach, caramelized onions, in an orange marmalade crème fraiche

16oz Grilled Rib Eye \$55

herb roasted fingerling potatoes, thyme glazed baby carrots, finished with chimichurri

Filet Oscar \$60

twin center cut 4oz filet mignon, topped with jumbo lump crab meat, asparagus, and béarnaise, served with mashed potatoes

20% Gratuity will be added to parties of 10 or more