



BEGINNINGS

CRAB CAKES 24

| Served with cajun remoulade & mixed greens

CHICKEN GYOZA 26

| Steamed Japanese dumplings served with a citrus-ponzu sauce

COCONUT SHRIMP 28 

| Crispy coconut shrimp served with a chile-apricot sauce & a light cucumber salad

TEMPURA MUSHROOM FRITTERS 18 

| Fried Tooth & Gill mushrooms served with a house lemon-chive crème fraîche

FRIED GOAT CHEESE 16 

| Crispy za'atar seasoned goat cheese with a honey-fig reduction sauce & grilled bread

SPRING BERRY SALAD 18  

| Spring greens, gooseberries, strawberries, cucumber & avocado served with a zesty chili-lime vinaigrette

MAINS

RIBEYE 64 

| Grilled 14 oz ribeye topped with sautéed local mushrooms, caramelized balsamic onions served with grilled asparagus & blistered cherry tomatoes

MUSHROOM ALFREDO WITH TRUFFLE PARMESAN 38 

| Housemade fettuccine mushroom alfredo with truffle parmesan

GRILLED SALMON NIÇOISE SALAD 54 

| Blackened salmon, fingerling potatoes, green beans, niçoise olives, boiled egg, spring veggies & greens, served with a lemon Parmesan vinaigrette

CHICKEN PICCATA 48 

| Pan-fried chicken breast in a lemon caper cream sauce served with asparagus & artichoke hearts over fresh linguine. **V** Substitute with local mushrooms

PARSLEY PISTACHIO ELK CHOPS 68 

| Served with garlic mashed potatoes and a spring vegetable medley

MEDITERRANEAN LOBSTER TAIL DINNER 68 

| Broiled lobster tail, creamy spring onion polenta served with grilled asparagus & blistered cherry tomatoes



Gluten-Free



Vegetarian

SAUTÉED MUSHROOMS 8

(4) SHRIMP 18

ASPARAGUS 8

CHICKEN: 8

GRATUITY: A 20% gratuity may be automatically added to parties of six or more. Split Plates: \$7.00/Plate

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.



APRIL BRUNCH

- STRAWBERRIES & CREAM STUFFED FRENCH TOAST | Served with fresh strawberries & whipped cream 20
- CLASSIC BREAKFAST | Your choice of pancakes or french toast, 2 eggs your way, choice of meat 20
- CRAB CAKE BENEDICT | A cajun twist on a classic benedict served with a cajun remoulade & hollandaise 28
- COLORADO BENEDICT | Pan-fried polenta cakes, green chiles & cheddar topped with poached eggs & hollandaise 24
- MONTE CRISTO | Ham, swiss & apricot jam sandwich battered & grilled, served with eggs & potatoes 22
- CHICKEN & WAFFLES | Southern fried chicken breast atop a buttermilk waffle served with honey butter 24
- WOODLAND FORAGER OMELETTE 24
| Mushrooms, tomatoes, caramelized onions, goat cheese, fresh thyme, served with breakfast potatoes
- AVOCADO TOAST | 2 buttered Texas toasts topped with avocado, poached eggs & chile butter, with your choice of meat 22
- SOUTHWEST SUNRISE | Sliced steak served on a bed of fries, topped with cheddar, avocado, sour cream & 2 over-easy eggs 34
- STEAK & EGG MELT | Grilled & sliced steak, scrambled eggs, melted swiss cheese on buttered baguette served with french fries 30
- SANTA FE SCRAMBLER | Breakfast potatoes, fajita veggies, green chilies, cheddar & eggs topped with avocado 24
- CHICKEN BISCUIT SANDWICH | Your choice of GRILLED or FRIED chicken, remoulade, lettuce & tomato on Texas Toast served with french fries 28

MEATS & SIDES

- BACON, SAUSAGE, HAM 1: \$2 2: \$4
- BIRDS NEST Hash Brown basket with a sunny-side-up egg 8
- EGG 1.5 POTATOES 4 WAFFLE 6 PANCAKE 6
- ½ BISCUIT & GRAVY 12 FRENCH TOAST 10

COCKTAILS

- MIMOSA 15
SUBSTITUTE FOR PINEAPPLE, CRANBERRY, LEMONADE!
- BAILEYS AND COFFEE 12
- SAFARI COFFEE 12
- BLOODY MARY 15
- MOËT CHAMPAGNE 20
- CHAMPAGNE - BRUT 8
*UPGRADE YOUR BRUT FOR \$10
- CHLOE - PROSECCO 13



N/A BEVERAGES

- JUICES: APPLE, ORANGE, CRANBERRY 4
- DRIP COFFEE & HOT TEA 2.5
- LATTE, CAPPUCCINO, MOCHA,
AMERICANO, HOT CHOCOLATE 6.5



Vegetarian Gluten-Free

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.

-ENDINGS-

CARROT CONSPIRACY 14
CARROT CAKE CHEESECAKE

RHUBARB CRÈME BRÛLÉE 14



PISTACHIO MOCHA
AFFOGATO 10

CALVADOS APPLE BRANDY 22

TAYLOR'S VINTAGE PORT 35

-HOT BEVERAGES-

COFFEE 3

HOT TEA 2

ESPRESSO SHOT 4

DECAF & REGULAR AVAILABLE

