



Appetizers

Chicken Wings 5 pc **\$5⁹⁵** 10 p **\$10⁹⁵**
Cooked fresh, never frozen

Pork Wings 6pc **\$10⁹⁵**
Wing-sized Smoked Pork Shanks

Choice of Wing Sauces

Buffalo in Mild, Medium or Hot
Brown Sugar BBQ – Hotiyaki - Honey Mustard

Nachos **\$8⁹⁵**
Corn Tortilla Chips with Queso, Pico de Gallo, Guacamole, Shredded Lettuce, and Cilantro Sour Cream.
add Beef or Chicken \$2

Seared Ahi **\$10⁹⁵**
6 oz Sesame Crusted Filet served with Kimchi, Wasabi Mayo and Spicy Teriyaki Sauce

Soup

Soup of The Day cup **\$4⁹⁵** bowl **\$8⁹⁵**

Primo Green Chili cup **\$4⁹⁵** bowl **\$8⁹⁵**

Seafood Chowder cup **\$4⁹⁵** bowl **\$8⁹⁵**

Entrées

8 oz Pan-Seared Filet* **\$25⁹⁵**
Hand-cut, cooked to order and topped with Creole Maitre 'D Butter. Served with Brussels Sprout & Potato Puree

Bison-Elk Meatloaf **\$18⁹⁵**
8oz of our Homemade Meatloaf with Tomato-Pepper Sauce, Potato Puree & Brussels Sprout

Grilled Portobello **\$10⁹⁵**
Served with Sweet Chili Quinoa and Asparagus Tips

Build Your Own Pasta Bowl **\$9⁹⁵**
Angel Hair or Penne Pasta with your choice of Red Sauce, Pesto Sauce, Bolognese Meat Sauce or tossed in Olive Oil and Parmesan
add 6oz Grilled Chicken Breast \$5

Soft Shell Tacos **\$9⁹⁵**
Your Choice of 3 Beef, Pork, or Chicken Tacos topped with Pico de Gallo, Cheese, Guacamole, Shredded Lettuce, and Cilantro Sour Cream

Simple Grilled Salmon **\$19⁹⁵**
6oz Salmon Filet with Heirloom Tomatoes, Charred Sweet Onions, Avocado & Basil-Lime Vinaigrette, on Roasted Fingerling Potatoes

Chicken Francese **\$15⁹⁵**
6oz Breaded Chicken Breast served with Creamy Potatoes, Asparagus & Lemon-Parsley White Wine Sauce

Pan-Seared Colorado Trout **\$19⁹⁵**
Two 4oz Colorado Trout Fillets sautéed in either Olive Oil or Lemon Caper Brown Butter, served with Champagne Vinaigrette Frisee Lardon Salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Spreads & Dips

Served with Indian Flatbread and Crudité

Spinach & Artichoke Dip **\$10⁴⁵**

Hummus & Vegetables **\$8⁴⁵**

Smoked Salmon Dip **\$11⁹⁵**

Salads

Brussels Sprout Caesar **\$11⁹⁵**

Fresh Brussels Sprout, Caesar Dressing, Parmesan, Seasoned Croutons

Southwest Salad **\$10⁹⁵**

Mixed Greens with Black Bean Corn Salsa, Pico de Gallo, Avocado, Banana Peppers, Shredded Cheese and Tortilla Strips

Add on to any Salad

6oz Grilled Chicken Breast \$5

7oz Flat Iron Steak* \$8

6oz Grilled Ahi* \$7

Sandwiches & Burgers

Includes Choice of Side

Build-a-Burger* **\$10⁹⁵**

1/2 lb cooked to order patty with what you like:

Cheddar	Bacon	Jalapeno
Swiss	Onion Rings & BBQ	Mushrooms
American	Guacamole	Caramelized Onion
\$1	\$1.50	75¢

Veggie Burger **\$10⁹⁵**

Black Bean Burger with Avocado, Swiss, Grilled Tomato & Onion and Lemon Aioli

Lamb Burger* **\$13⁹⁵**

Six ounces of Colorado Lamb with Mint Tzatziki, Goat Cheese, Lettuce, Tomato, Onion on Ciabatta Bun

Grilled Three Cheese Sandwich **\$9⁹⁵**

Swiss, Smoked Cheddar and Monterey Jack on Rosemary Sourdough

Reuben Sandwich **\$10⁹⁵**

Corned Beef, Swiss, 1000 Island Dressing and Sauerkraut on Marbled Rye

Mesquite Turkey **\$10⁹⁵**

Smoked Turkey with Bacon, Swiss, Chipotle Aioli on a Ciabatta Roll

Buffalo Chicken Sandwich **\$11⁹⁵**

Breaded Chicken Breast with Buffalo Hot Sauce, Bacon, Bleu Cheese Crumbles, Lettuce, Tomato and Ranch Dressing

Pulled Pork Sliders **\$10⁹⁵**

Two Sliders with Bleu Cheese Horseradish Slaw on Hawaiian Rolls

Fried Green Tomato BLT **\$10⁹⁵**

Our twist with Breaded Heirloom Tomatoes, Bacon Jam and Lemon Herb Aioli on Rosemary Sourdough

Sides

Seasoned Fries **\$3⁴⁵**

Brussels Sprout **\$6⁴⁵**

Asparagus **\$6⁴⁵**

Battered Onion Rings **\$4⁹⁵**