



APPETIZERS

CABIN WINTER ROLL (V)	8
Rice paper, carrots, zucchini, cabbage, daikon sprouts & herbs; Spicy peanut sauce & sweet soy	
A SUBTLE TASTE PLATE	12
A delightful sampling of; Winter roll, crab cake, artichoke dip & soybeans	
BAKED DANISH BRIE (V)	12
Puffy pastry wrapped; big crouton & seasonal compote	
BISON CARPACCIO	12
Parmigiano Reggiano, lemon & parsley; big crouton & olive oil	
GRAND CRAB CAKES	12
Sweet corn relish, avocado sauce & cilantro vinaigrette	
JONNY'S BLUE MAINE MUSSELS (GF)	11
Saffron, mustard, baby tomatoes & garlic confit	
2- pounds 20	3-pounds 28
WILD SALMON TARTARE (GF)	8
Local eggs, capers, red onions & crème fraiche; big crouton & olive oil	
KENNEBEC FRIES (V & GF)	
Hand-cut Colorado potatoes	Classic salt n' pepper 6
Truffle oil and herbs 8	Parmesan & herb, Cajun style or Old Bay 7
MOONROSE SOYBEANS (V & GF)	6
Tender edamame, rapid boiled; Ginger-herb salt	
SPINACH & ARTICHOKE DIP (V)	10
Sweet & spicy peppers & Italian cheeses; Parmesan gratin, crispy pita, assorted vegetables & tortilla chips	
CHICKEN WINGS	10
Louisiana style hot sauce, celery and Roquefort dressing	
CRISPY CHICKPEA FALAFEL (V)	8
Curried yogurt, grilled onions & arugula; Crisp pita chips	
ROASTED GARLIC & CHICKPEA HUMMUS	7
Silky smooth blend; Crispy pita, assorted vegetables & tortilla chips	

SALADS

ORGANIC MIXED GREENS (V& GF)	9
Warm Sunny Breeze Farm Sheep cheese & toasted hazelnuts	
Family Style (Serves 4)	23
CABIN WEDGE (GF)	9
Iceberg lettuce, braised pork belly, chive & tomato; Roquefort dressing	
BABY SPINACH (V& GF)	9
Craisins, Macadamia nuts, shaved red onion & Roquefort; Balsamic dressing	
Family Style (Serves 4)	22
CAESAR	9
Romaine hearts & Parmigiano Reggiano; Lemon & anchovy dressing	
With Chicken 14	With Salmon 16
ORGANIC FLAT IRON STEAK SALAD	17
Tomatoes, grilled onions, organic greens & Roquefort; Shallot-red wine vinaigrette	



ENTREES

RED BIRD FARMS CHICKEN A LA PLANCHA (GF)	22
Croquette potatoes, butter braised leeks & wild arugula	
Family Style (Serves 4)	66
KITCHEN MADE BUTTERNUT SQUASH RAVIOLIS (V)	18
Brown butter, sage, pepitas, cave-aged Gorgonzola & green apple	
Family Style (Serves 4)	54
LOBSTER MAC & CHEESE	25
Australian lobster, cream, Parmigiano Reggiano & white truffle oil	
MANILA CLAM LINGUINE	20
Fresh Pacific Northwest clams, preserved lemon, garlic confit & chilies	
M.S.C. CHILEAN SEABASS EN PAPILOTE	26
Potato, clams, mussels, asparagus, saffron & tomatoes; Burnt parchment	
SCOTTISH LOCH DUART SALMON (GF)	22
Braised cannellini beans, confit tomatoes & wild arugula	
COLORADO LAMB LOIN (GF)	30
Crisp polenta, hazelnuts & baby spinach; Roasted Piquillo pepper romesco	
BUFFALO OSSO BUCO	35
Cauliflower gratin, lemon & flat parsley; Balsamic bison stock	
MUSCOVY DUCK BREAST & SHREDDED CONFIT LEG	26
Baby French green lentils, & cabbage-apple slaw; Old balsamic vinegar	
TOFLAND FARMS BERKSHIRE PORK CHOP (GF)	28
Cider brine; Flageolets, pork belly & stewed tomatoes; Apple cider gastrique	
AUSTIN BLUE'S ST. LOUIS STYLE RIBS	full rack 29 ½ rack 18
House BBQ sauce, whipped Kennebec potatoes & slaw	
ROASTED ORGANIC FLAT IRON (GF)	19
Root vegetable pave, veal stock & delicate herbs	
GRILLED STERLING SILVER BEEF RIBEYE	36
Fried onions, Kennebec potato puree & arugula; Red wine jus	
GRILLED STEAK SANDWICH	17
Horseradish chantilly, grilled onions & arugula; Kennebec fries	
LOCAL COLORADO STERLING SILVER BURGER	10
Veggie Burger	9
Cheddar cheese, tomato, onion & shredded lettuce; Kennebec fries	
OPEN FACE CHICKEN CAPRESE SANDWICH	12
Red Bird Farms; Mozzarella, roasted tomatoes & basil pesto; Kennebec fries	
BUFFALO CHICKEN TENDER SANDWICH	11
Shredded lettuce, tomato, onion & Roquefort; Kennebec fries	

GF = Gluten Free V = Vegetarian

Denotes that these dishes can be prepared as such. Please inform your server.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions"