

THE LIVING ROOM

Summer 2016

STARTERS

Poached Jumbo Shrimp Ceviche – Fresh Halibut, Avocado, Red Onion, Cilantro, Fresh Strawberries, Mango, House Chips \$16

House Smoked Skuna Bay Salmon – Boursin Mayo, Toast Points, Capers and Onion \$15

Cold Smoked Rib Eye Carpaccio – Fried Capers, Wild Arugula, Pecorino Romano, Roasted Garlic Aioli, Crostini \$17

Tartare Duo – Big Eye Tuna, Salmon, Crisp Apple, Grapefruit, Avocado, House Ponzu, Colorado Chevre, Wonton \$16

Grilled Pork Wings – Sweet Chili Garlic Glaze, Carrot Celery Salad, Poblano Ranch \$16

Broiled Spinach Dip – Sourdough Bread Bowl, House Chips, Salsa \$15

Truffled Lobster Mac N Cheese – Crispy Pork Belly, Local White Cheddar, Blistered Tomato, Roasted Peppers, Wild Arugula \$17

Grilled California Artichokes – Herbed Butter, Roasted Garlic Remoulade \$16

SALADS

Field Greens – Local Greens, Tomato, Fresh Berries, Shaved Fennel, Chilled Asparagus, Candied Bacon, Chopped Egg \$12

Grilled Knife and Fork Caesar – Frisee, Guanciale, Spanish Anchovies, Blistered Tomato, Parmesan Crisp, Ciabatta Crostinis \$12

Heirloom Tomato Panzanella – Local Tomato, Pickled Red Onion, Cucumber, Spiced Walnuts, Gorgonzola, Toasted Brioche Crutons \$14

Baby Kale and Arugula – Shaved Brussels, Baby Heirlooms, Picked Beets, Poached Pears, Humbolt Fog \$13

Colorado Taco Salad – Lamb Chili, Crisp Romaine, Olives, Heirloom Tomato, Tortilla Strips, Pickled Onions, Queso Fresco, Avocado Lime Crema \$15

Additions – Skuna Bay Salmon \$7 Herb Roasted Chicken \$5 Grilled NY Strip \$7

+ Small Field Greens or Caesar with Entrée \$7 Dressings: White Balsamic Vin, Charred Poblano Vin, Creamy Gorgonzola, Buttermilk Ranch, Classic Caesar

BURGERS AND SANDWICHES

* – Cheese Choices; Cheddar, Sharp White Cheddar, Provolone, Swiss, Pepper Jack, Gorgonzola

Living Room Burger – Ground Rib Eye and Bison, Chefs Garden Pesto, Wild Arugula, Heirloom Tomato, Pickled Onion, Truffle Mayo \$18

Classic Burger – Half Pound Beef Patty, Butter Lettuce, Tomato, Onion \$15

Black Bean Burger – Grilled Zucchini, Roasted Red Pepper, Portabella Mushroom, Arugula, Heirloom Tomato, Onion \$15

B.L.T.L – Glazed Pork Belly, Butter Lettuce, Heirloom Tomato, Buttered Lobster Claw, Remoulade \$20

House Pastrami – House Cured and Smoked, Slaw, Russian Dressing, Marble Rye \$16

Crispy Fish Sandwich – Fried Gulf Coast White Fish, Slaw, House Pickled Vegetables \$16

Smoked Turkey – House Smoked Turkey Breast, Crisp Bacon, Heirloom Tomato, Avocado, Micro Sprouts \$14

* – Burgers and Sandwiches are Served With Choice of; Hand Cut Shoestring Fries, House Salt and Vinegar Chips, or Coleslaw

HOUSE SPECIALTIES

Ruby Red Trout – Wild Rice Salad with Toasted Nuts, Dried Fruits, Citrus, and Slaw \$24

Herb Grilled Skuna Bay Salmon – Charred Tomato and Barley Risotto, Blistered Broccolini With Local White Beans \$28

Wild Alaskan Halibut – Lobster and Duck Confit Gnocchi, Summer Squash Ribbons, Toasted Pistacio Glaze \$36

Slow Braised Local Chicken – Crispy Brussels, House Smoked Sausage, Pappardelle, Chardonnay Citrus Butter \$26

Campfire St Louis Ribs – Slow Cooked and Fall-Off-The-Bone Tender, BBQ Beans, Fries \$28

Espresso Crusted Tomahawk Pork Ribeye – Sweet Summer Cornbread Puree, Grilled Palisade Peach Chutney \$34

Mini Lamb Porterhouse – Colorado White Cheddar Polenta, Grilled Ramps, Shaved Pecorino, Chimichurri \$27

Smoked Bone In Beef Short Rib – Peach Wood Smoked, Coleslaw, Fries \$28

House Marinated Colorado Strip Steak – Garlic and Sweet Chili Marinade, Boursin Potatoes Colcannon, Balsamic Glazed Asparagus and Mushroom \$34

Confit Rib-Eye Cap – Salt Crusted Fingerlings, Spring Pea Puree, Roasted Marrow Bone, Breck Bourbon Demi \$46

Sides – Hand Cut Shoestring Fries \$7 Mashed Potato Colcannon \$7 Cole Slaw \$6 Wild Rice \$ 7 Blistered Broccolini \$ 6 BBQ Beans \$6 Charred Brussels with Smoked Sausage and Local Honey \$7