

LUNCH MENU

APPETIZERS

"Toasted Ravioli"

Colorado Lamb | Feta cheese | Fresno chili 9

Calamari

Red onions | peppadews | Romesco aioli 9

Cheese Flight

Daily selections | fruit compote | flatbread 10

Grilled Flatbread

"Caprese" style | house made burrata | heirloom tomato 10

"Fish Taco"

Sushi-grade tuna | scallion tortilla | cilantro slaw 10

SOUPS

Soup of the moment

Crafted daily with seasonal market ingredients 6

SALADS

Caesar

Bibb lettuce | pecorino crouton | Caesar dressing 6

Blue Note

Mixed greens blue cheese pine nuts blueberry vinaigrette, 6

Cobb Salad

Roast chicken | Ozark bacon | smoked tomato vinaigrette 11

House Salad

Fresh herbs | spring greens | champagne vinaigrette 6

ENTREES

Prime Steak Burger

Local beef | butter lettuce | choice of cheese 9*

B.L.T o' The Day

Chef's daily selection | apple wood bacon | heirloom tomato 9

Kobe Short Rib

Smoked mushrooms | potato puree | spring carrots 13

Loch Duart Salmon

Salsa verde | rock shrimp | braised artichoke 13

Roasted Vegetable Gnocchi

Crispy gnocchi | house made ricotta | arugula emulsion 10