
ICONS

LOCAL INGREDIENTS 

GLUTEN FREE 

HALF PORTION AVAILABLE 

VEGETARIAN OPTION 

LONG PREPARE TIME 

TINY TASTES

TENDER BLEU

A TENDER MEDALLION OF BEEF ENCRUSTED WITH BLEU CHEESE SERVED OVER MASHED POTATOES 7

COCONUT SHRIMP

4 JUMBO COCONUT BREADED SHRIMP ATOP NAPA CABBAGE SERVED WITH AN APRICOT DIPPING SAUCE

STARTERS

WEEKLY SOUP

BEEF VEGETABLE CUP BOWL

SOUP DU JOUR

ASK YOUR SERVER FOR DETAILS
CUP BOWL

HOUSE SALAD

TOSSED GREEN SALAD TOMATOES, CUCUMBERS, CARROTS, AND YOUR CHOICE OF DRESSING

CENTENNIAL SALAD

FIELD GREENS, DICED PEARS, BLEU CHEESE CRUMBLES, TOASTED ALMONDS SERVED WITH RASPBERRY VINAIGRETTE

DAILY SALAD

ASK YOUR SEVER FOR DETAILS

MIXED GRILL PLATE

CHARBROILED SALMON, KIELBASA, ASPARAGUS, CORN ON THE COB, AND RED ONION

MINI QUESADILLA OR VEGETARIAN QUESADILLA

FILLED WITH CHICKEN, CHEESE, PEPPERS, ONION. SERVED WITH SOUR CREAM, SALSA, & GUACAMOLE
CHOICE OF FLOUR OR CORN TORTILLAS

VEGETARIAN OPTION- FILLED WITH MUSHROOMS, QUINOA, CHEESE, PEPPERS, AND ONIONS. SERVED WITH SOUR CREAM, SALSA, AND GUACAMOLE
CHOICE OF FLOUR OR CORN TORTILLAS

VEGETARIAN AUTUMN PUMPKIN CURRY

A FLAVORFUL, HEALTHY AUTUMN PUMPKIN VEGETABLE CURRY WITH A TOUCH OF COCONUT MILK, RED CURRY PASTE AND A LITTLE BIT OF HONEY



ENTREES

*(SERVED WITH SOUP OR SALAD, 2 SIDES
CHOICE OF COOKIES OR ICE CREAM)*



SUMMER LEMON-VEGETABLE RISOTTO
WITH OPTION OF BALSAMIC MARINATED TOFU OR
CRAB WITH BUERRE BLANC SAUCE



LAMB CHOPS

CHARBROILED NEW ZEALAND LAMB CHOPS (4-BONE),
MARINATED IN ROSEMARY MINT PESTO



ORGANIC SCOTTISH SALMON

SEARED TO PERFECTION. SERVED WITH A WEDGE OF LEMON
AND TARTAR SAUCE



SIMPLY CHICKEN

2 HORMONE FREE CHICKEN BREASTS,
GRILLED TO PERFECTION



FILET MIGNON

A TRADITIONAL 6OZ FILET
GRILLED TO YOUR FAVORITE TEMPERATURE

HOUSE BAKED BREADS

(UPON REQUEST)

BAVARIAN DARK

SUNFLOWER WHEAT

WHEAT BAGUETTE

FRENCH BAGUETTE

DINNER ROLLS

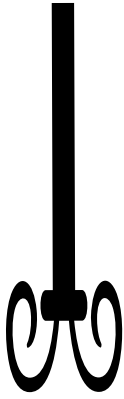
CHEF'S CREATIONS



SWEET AND SOUR CHICKEN

TILAPIA VERA CRUZ



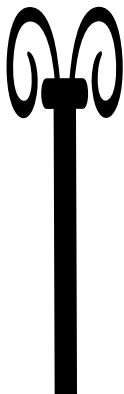


STARCHES

PASTA PRIMAVERA / CRISPY
POTATO PUFFS / SIMPLY
BROWN RICE / MASHED
POTATOES / BAKED
POTATO / FRENCH
FRIES / SWEET POTATO
FRIES / ONION RINGS

VEGETABLES

SIMPLY CABBAGE /
CAULIFLOWER AU
GRATIN / SAUTEED
CARROTS AND LEEKS
WITH BACON / SAUTEED
SPINACH / VEGETABLE DU
JOUR



ENTREE SALADS

(SERVED WITH FRESH BAKED BREAD UPON REQUEST)

$\frac{1}{2}$ **MANDARIN ORANGE CHICKEN SALAD**
CRISP MORSELS OF CHICKEN, TOSSED WITH ORANGE SAUCE.
SERVED ON TOP OF FIELD GREENS, PEPPERS, RED ONION,
SNAP PEAS, MANDARIN ORANGES, AND TOPPED OFF WITH
TOASTED ALMONDS

GF $\frac{1}{2}$ **COBB SALAD**
GRILLED CHICKEN BREAST ON TOP OF ICEBURG LETTUCE,
DICED TOMATOES, CRUMBLIED BACON, BLEU CHEESE, HARD
BOILED EGG, AVOCADO, AND YOUR CHOICE OF DRESSING

$\frac{1}{2}$ **WARM DUCK AND CABBAGE SALAD**
DUCK CONFIT LEG, YUKON GOLD POTATOES, NAPA CABBAGE,
CAPERS AND THYME SERVED WITH A RED WINE VINAIGRETTE

WEEKLY FEATURES

(SERVED WITH SOUP OR SALAD, CHOICE OF 2 SIDES AND
COOKIES OR ICE CREAM)

$\frac{1}{2}$ **CHICKEN SCHNITZEL WITH JAEGER SAUCE**
TRADITIONAL GERMAN CHICKEN CUTLET, BREADED AND
TOPPED WITH A MUSHROOM WHITE WINE CREAM SAUCE AND
SERVED WITH SPATZLE

ORANGE ROUGHY

SEARED ORANGE ROUGHY, SEASONED WITH SALT AND PEPPER
SERVED WITH LEMON BUTTER

$\frac{1}{2}$ **BEEF LINGUINE PASTA WITH GORGONZOLA
CREAM SAUCE**

LINGUINE PASTA TOSSED IN A CREAMY GORGONZOLA SAUCE
WITH BEEF, BACON AND GRAPE TOMATOES

DESSERT OF THE WEEK

SALTED CARAMEL MOCHA BUNDT CAKE



WINES

(By the Glass / Bottle)

CHARDONNAY

SALMON CREEK, CA
JADOT MACON VILLAGE, FRANCE

SAUVIGNON BLANC

FLINT & STEEL, NAPA, CA
CLIFFORD BAY, NEW ZEALAND

PINOT GRIGIO

SALMON CREEK, CA
BENVOLIO PINOT GRIGIO, ITALY

ON THE SWEET SIDE

SALMON CREEK WHITE ZIN, CA
CAVIT MOSCATO, ITALY
SHINE RIESLING, GERMANY
LUNETTA PROSECCO, ITALY

ROSE

FORTANT GRENACHE ROSE, FRANCE

PINOT NOIR

SALMON CREEK, CA
BOUCHARD, BURGUNDY, FRANCE

MERLOT

SALMON CREEK, CA
BLACKSTONE, CA

BIG REDS

AVALON CABERNET SAUVIGNON, CA
SANTA JULIA MALBEC, ARGENTINA
RED SPLASH, CA
HAHN GSM, CA

NON-ALCOHOLIC

FRE CHARDONNAY
FRE PREMIUM RED

BEERS

ALL BEERS

COLORADO KOLSCH, DURANGO, CO

KRONENBOURG 1664, FRANCE

DENVER PALE ALE, DENVER, CO

90 SHILLING, FT. COLLINS, CO

ELLIE'S BROWN ALE, BOULDER, CO

BUDWEISER, USA

BUD LIGHT, USA

BASS PALE ALE, ENGLAND

PAULANER OKTOBERFEST, GERMANY

CLAUSTHALER N/A, GERMANY

CLASSIC COCKTAILS

MANHATTAN

ONE OF THE FINEST AND OLDEST COCKTAILS. THE MANHATTAN WAS THE FIRST COCKTAIL THAT USED VERMOUTH AS A MODIFIER. WE USE SWEET & DRY VERMOUTH, WHISKEY, & BITTERS WITH A CHERRY AND ORANGE.

GOLD MARGARITA

THIS IS THE MUST HAVE SUMMER COCKTAIL...BUT WE LIKE IT ALL YEAR ROUND! OUR GOLD TEQUILA MAKES IT RICHER.

OLD FASHIONED

THIS CLASSIC WHISKEY COCKTAIL HAS BEEN SERVED SINCE 1880 AT THE PENDENNIS CLUB IN LOUISVILLE, KENTUCKY AND IS (DISPUTABLY) THE FIRST DRINK REFERRED TO AS A COCKTAIL. WHISKEY, BITTERS, SUGARS, ORANGE & LEMON.

MOSCOW MULE

CREATED IN 1941, BY JOHN MARTIN AND JACK MORGAN AS A WAY TO PUSH THEIR SMIRNOFF VODKA AND EXCESS GINGER BEER, A CLASSIC WAS CREATED... IN A COPPER MUG, OF COURSE. VODKA, LIME JUICE, AND REGATTA GINGER BEER.

GIMLET

LONG APPRECIATED AS ONE OF THE BEST GIN SOURS YOU WILL FIND. THE DIFFERENCE IS THAT LIME IS OUR CITRUS OF CHOICE AND WHEN THAT IS PAIRED WITH TRADITIONAL GIN & SUGAR THE DRINK IS SWEET, TART, AND REFRESHING.

