

# Bistro

BREAKFAST

LUNCH

DINNER

HAPPY HOUR MENU

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | \*These items may be served raw or undercooked, or contain raw or undercooked ingredients

## APPETIZERS

Bistro Trio \$18.00  
Spicy Egg Rolls, Baby Back Ribs & Avocado Fries

Steamed PEI Mussels or Clams \$16.00  
White Wine, Butter, Shallots, Garlic, Fresh Herbs

Lobster Bites \$18.00  
Served with Bang Bang Sauce

Carolina Baby Back Ribs \$18.00  
½ Rack Baby Back Ribs tossed in Carolina BBQ Sauce



Escargot a La Bourguignon \$15.00  
Butter, Garlic, Shallot, White Wine, and Parsley



Spicy Chicken Egg Rolls \$12.00  
Sweet Chili Sauce

Oysters – Raw or Rockefeller\* \$15.00  
½ Dozen or Full Dozen | \*Market Price

Caprese \$14.00  
Olive Oil and Aged Balsamic Glaze

Shrimp Martini \$15.00  
Jumbo Shrimp with House Made Cocktail Sauce

Burrata \$15.00  
With Fig, Poached Pear, Honey Balsamic Glaze, Toasted Pine Nuts And Dried Cranberries

## SOUP & SALAD

Protein Toppers: Red Bird Chicken \$8 | Jumbo Shrimp \$12 | Atlantic Salmon \$18 | Flat Iron Steak \$20

Maine Lobster Bisque  
Cup \$10 | Bowl \$14

Soup of the Day  
Cup \$7 | Bowl \$9

Apple Cranberry Salad \$16.00  
Spinach, Dried Cranberries, Crisp Apples, Poached Pears, Sliced Red Onion, Goat Cheese And Toasted Pine Nuts, Tossed In A Maple Sherry Vinaigrette

Kale Salad \$14.00  
Kale and Napa Cabbage, Almonds, Seasonal Citrus, Parmesan tossed in Citrus Vinaigrette

Caesar Salad \$14.00  
Anchovies, Parmesan, Fresh Herb Croutons

Beet Salad \$15.00  
Red Beets, Gold Beets, Arugula, Spring Mix, Feta Cheese, Candied Pecans tossed in Sherry Vinaigrette

Wedge or Chopped Bistro Salad \$15.00  
Wedge or Chopped Iceberg Lettuce, Tomato, Bacon, Blue Cheese Crumbles, with Choice of Pear Vinaigrette or Blue Cheese Dressing

## COLORADO PRIME CUT STEAKS

Grill Garnishes: Oscar Style \$15 | Lobster Tail \$20 | Au Poivre \$6 | Mushroom Marsala \$6



8oz Filet Mignon \$46.00  
Served with Garlic Mashed Potatoes, Seasonal Vegetables, and Red Wine Demi

8oz Flat Iron \$34.00  
Served with Garlic Mashed Potatoes, Seasonal Vegetables, and Red Wine Demi

12oz NY Strip \$42.00  
Served with Garlic Mashed Potatoes, Seasonal Vegetables, and Red Wine Demi

8oz Wagyu Sirloin \$40.00  
Served with Garlic Mashed Potatoes, Seasonal Vegetables, and Red Wine Demi

## ENTREES

Lamb Chops  
Grilled Colorado Lamb Chops, Served With Garlic Mashed Potatoes, Mixed Vegetables & Red Wine Demi. Two Bone \$40 | Four Bone \$80

Butternut Squash Ravioli & Duck Confit \$32.00  
Butternut Squash Ravioli In A Sage Brown Butter Sauce, Topped With Duck Confit & Toasted Pine Nuts

Marigold Pork Chop \$38.00  
Double Bone-In Pork Chop Topped With Melted Brie Cheese, Served With Fruit Chutney & Balsamic Demi

Pikes Peak Burger \$20.00  
Wisconsin Sharp Cheddar Cheese on a Toasted Brioche Bun with Fries

Chicken Marsala \$25.00  
All-Natural Red Bird Chicken Breast with a Mushroom Marsala Sauce over Garlic Mashed Potatoes or Fettuccine

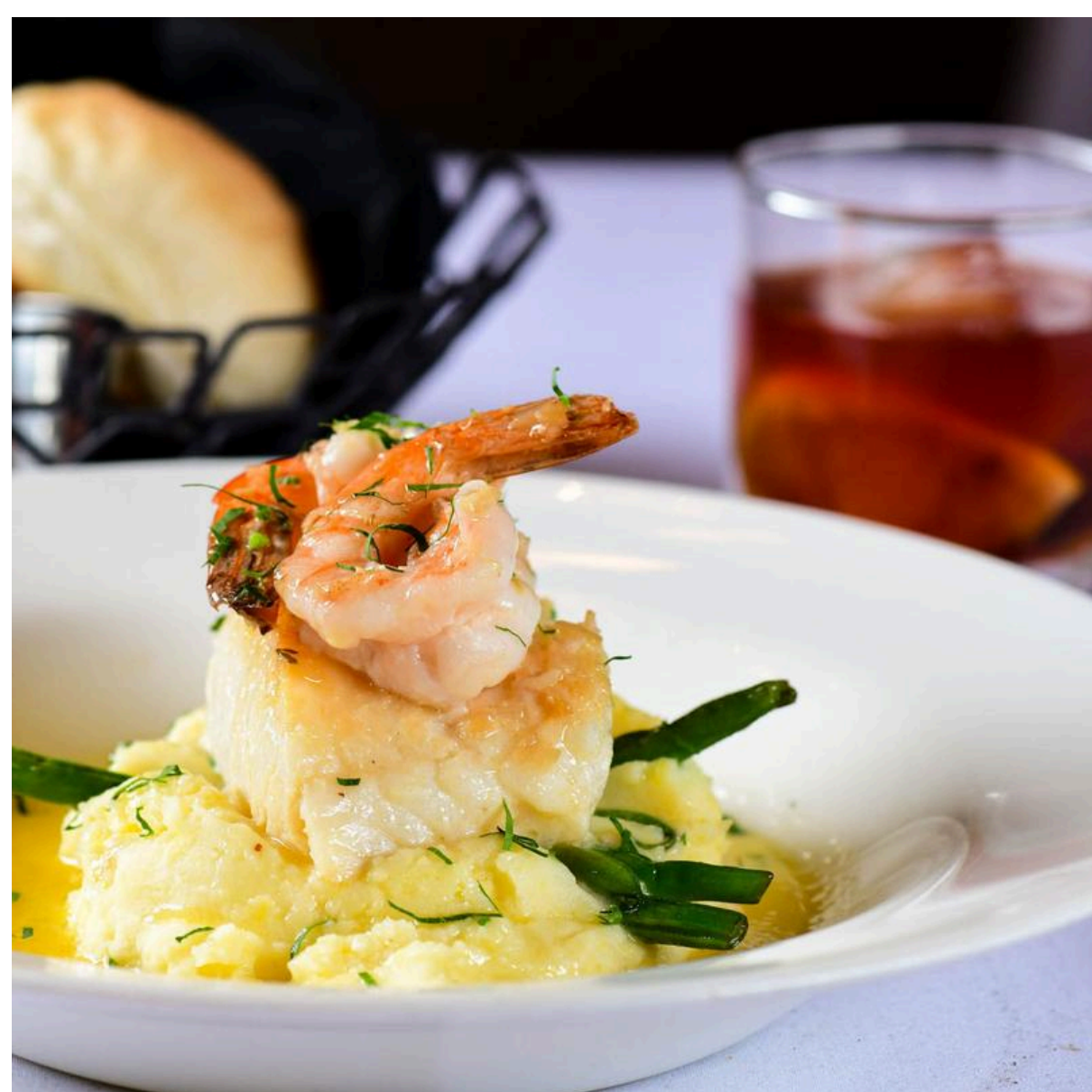
Bison Bolognese \$28.00  
Hearty House Made Bison Bolognese over Fettuccine, topped with Parmesan Cheese

Mussels & Clams Fettuccine \$32.00  
Steamed Mussels and Clams in a White Wine Garlic Cream Sauce over Fettuccine

Alfredo Pasta \$25.00  
White Wine Garlic Bechamel Cream Sauce over Fettuccine | Add Chicken \$8 | Steak \$20 | Shrimp \$12 | Salmon \$18

Mushroom Ravioli \$20.00  
Wild Mushroom stuffed Ravioli served in a White Wine Garlic Bechamel Cream Sauce | Add Chicken \$8 | Steak \$20 | Shrimp \$12 | Salmon \$18

Lobster & Rock Shrimp Ravioli \$34.00  
Cold Water Lobster Tail and Rock Shrimp stuffed in a Ravioli served in a Brown Butter Lemon Sauce



Seabass Al La Ghassan \$52.00  
Chilean Seabass topped with Two Jumbo Shrimp in a Lemon Butter Sauce over Greens Beans and Garlic Mashed Potatoes

Pan Seared Salmon \$30.00  
Served with Garlic Mashed Potatoes, Seasonal Vegetables and Citrus Beurre Blanc

Stuffed Salmon \$36.00  
Bacon Wrapped Salmon Stuffed with Apples and Brie Cheese, Served with Garlic Mashed Potatoes, Mixed Vegetables & Citrus Beurre Blanc