



Appetizers

Smoked Cumin Hummus with Grilled Vegetables and Corn Chips.....\$8.00

Tequila Cured High Mountain Trout with Pickled Red Onion, Juniper Berried, and Rye Crostini.....\$10.00

Hot Kisses Grilled Jumbo Prawns Wrapped with Apple Wood Smoked Bacon, Serviced with Chipotle Plum BBQ Sauce.....\$12.00

Buffalo Nachos, Spicy Buffalo Asada on Fresh Chips with Queso Fresca, Picco de Gallo, Garden Tomatoes, and Lime Wedges (GREAT WITH A COLD CORONA!).....\$11.00

Salads

Blue Belly Salad: Fresh Salad Green, Blueberries, Toasted Almonds, Chevre' Crisp, and a White Balsamic Berry Vinaigrette.....\$8.00

Caesar of the Southwest: Crisp Romaine, Cornbread Croutons, Chipotle-Caesar Dressing, and Fire-Roasted Tomatoes.....\$8.00

Bleu Cheese Vinaigrette Salad: Fresh Salad Greens, Red Wine-Bleu Cheese Vinaigrette, Candied Utah Pecans.....\$10.00



Fish, Fowl, and Field

<i>Wild Mushroom and Tarragon Papperadelle.....</i>	<i>\$15.00</i>
<i>Add Duck Confit.....</i>	<i>\$23.00</i>
<i>Grilled and Roasted Breast of Chicken, with Green Chile Cornbread Stuffing and Fresh Vegetables, Chicken Chile Pan Jus.....</i>	<i>\$18.00</i>
<i>Utah Corn Meal Crusted Trout with Roasted Corn Salsa, and Quinoa- Pomegranate Pilaf.....</i>	<i>\$23.00</i>
<i>Shrimp Romance; Lots of Hot Kisses (you don't have to share).....</i>	<i>\$24.00</i>

Rustic Meat & Game

<i>12 oz. Hand Cut Sirloin Steak with Sweet Butter Baby Mushrooms and Daily Vegetables.....</i>	<i>\$22.00</i>
<i>20 oz. Bone-In Dry-Aged Ribeye served with Orange Rosemary Hotel Butter with Truffled Lyonnaise Potatoes and Daily Vegetable.....</i>	<i>\$34.00</i>
<i>8 oz. Buffalo Filet Mignon: Wrapped in Applewood Smoked Bacon with Truffled Pomme Frite' and Daily Vegetables.....</i>	<i>\$35.00</i>