

A P P E T I Z E R S

NORTH ATLANTIC BLUE MUSSELS 12
Steamed with chorizo, cilantro, lime and beer

STUFFED PIQUILLO PEPPERS 11
stuffed with roasted garlic and local goat cheese

KESSLER CALAMARI 9
tomatoes, olives, asiago, coriander, fresh cilantro, moroccon aioli

SHRIMP RAVIOLI 10
with green chili alfredo, red pepper pesto

ARTISAN CHEESES 11
local & imported cheeses, dried fruits, honey comb & crusty Bread

CHILLED SHRIMP COCKTAIL 11
served with tomato cocktail sauce, arugula

SMOKED BBQ DUCK CROSTINI 12
cotija cheese, pickled onions

S A L A D S

WEDGE 9
caramelized bacon, tomatoes, candied walnuts,
blue cheese, jalapeno ranch dressing

ORGANIC MIXED GREENS 7
field greens, tofu croutons, toasted almonds,
balsamic vinaigrette

CAESAR 7
Pecorino Romano, house Caesar dressing, anchovies

ROASTED BEET SALAD WITH GOAT CHEESE 9
arugula, prickly pear vinaigrette and orange essence.

S O U P S

TORTILLA SOUP 9
chicken, black beans & chorizo topped with
tortilla strips and sour cream

CHEF'S SOUP OF THE DAY 8

SPECIALTIES

BLACKENED COLORADO STRIPED BASS 31

fresh water bass, pan sauteed, mashed potatoes, seasonal vegetables

TASMANIAN GRILLED SALMON 25

grilled with lemon, sea salt, Spanish olive oil, & wilted arugula

GRILLED MARINATED TOFU 21

grilled tofu, black bean cake, seasonal market vegetables and mixed greens

PAN ROASTED NATURAL CHICKEN 21

pan sauce, seasonal market vegetables and truffle fries

GRILLED DOUBLE CUT LAMB CHOPS 35

pan roasted hominy, caramelized onions and blackberry chipotle mole sauce

FILET MIGNON 31

buttermilk blue cheese, roasted garlic demi glace, mashed potatoes, green beans

SMOKED & BRAISED BBQ BEEF SHORT RIBS 25

green chili mac and cheese, stewed tomatoes & garlic.

PRAIRIE FARMS ELK TENDERLOIN 34

potato & jalapeno bacon hash, wild berry reduction and brussel sprouts

DESSERTS

MASCARPONE CHEESECAKE 8

blueberry preserves

FLOURLESS CHOCOLATE CAKE 8

with fresh berries

UPSIDE DOWN APPLE PIE 8

cinnamon ice cream

CRÈME BRULÉE 8

sugar candy crust

TRIO OF HOUSE MADE SORBETS 8

ask your server for today's selection

20% gratuity may be added to parties of 6 people or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.