



Dinner Entrees

Classic Calves Liver and Onions

Pan seared, topped with caramelized Vidalia onions, crisp smoked bacon, Merlot demi-glace,
fresh mashed potatoes

\$16

Char Grilled Filet Mignon

Served with a Merlot demi-glace, fresh mashed potatoes

Four ounce **\$18** Eight ounce **\$26**

Colorado Lamb Chops

Marinated in olive oil, rosemary, and garlic, char grilled, served with a rosemary Cabernet demi-glace
and fresh mashed potatoes

Three chops **\$24** Four chops **\$30**

Scottish Salmon

Char grilled Salmon served on a bed of arugula, Chardonnay lemon-dill sauce, rice of the day

\$18

Swordfish and Shrimp

Char grilled, served with a roasted garlic herb butter and rice of the day

\$20

Mango Miso Diver Scallops

Pan seared Diver Scallops, with a mango miso sauce and rice of the day

Four Scallops **\$17** Seven Scallops **\$22**

Entrees are served with fresh vegetables, warm bread, and your choice of a House Salad, Caesar Salad, fresh fruit, or our signature Jicama Coleslaw

Consuming raw or undercooked food may increase your risk for foodborne illness.