



Dinner Menu

Appetizers

 GULF SHRIMP COCKTAIL 14
jumbo shrimp, cocktail sauce, fresh lemon

FCCC CRAB CAKES 13
blue crab, remoulade, fresh lemon

FIRE-GRILLED LAMB EMPANADAS 13
caramelized shallots, oven-roasted tomatoes, avocado sauce

MOZZARELLA ARANCINI 9
roasted poblanos, sauce arrabbiata, sweet basil

WALNUT-CRUSTED GOAT CHEESE 11
roasted golden beets, blackberry vinaigrette

Soups & Salads

FRENCH ONION SOUP 5 CUP | 7 BOWL
caramelized onions, beef broth, Gruyère croûton

 BUBBA'S PORK GREEN CHILI 5 CUP | 7 BOWL
cheddar and jack cheese, green onions, crisp tortillas

SOUP DU JOUR 4 CUP | 6 BOWL

CLASSIC CAESAR SALAD 6 HALF | 10 ENTRÉE
romaine lettuce, Parmigiano-Reggiano, seasoned croûtons, white anchovy

GARDEN SALAD 5 HALF
mixed greens, grape tomatoes, carrots, cucumbers, red onions, seasoned croûtons

 WEDGE SALAD 10 ENTRÉE
iceberg lettuce, grape tomatoes, smoked bacon, Gorgonzola

Dinner Menu



Entrées

Every entrée comes with your choice of garden salad or soup du jour

 SAUTÉED COLORADO LAMB* 25

Rosen Farms cutlets, sweet potato pasta, wild arugula, black pepper sherry gastrique

 GRILLED NIMAN RANCH PORK CHOP* 25

cider glaze, celeriac puree, roasted Brussels sprouts, tomato-bacon jam

 BLACK GARLIC BEEF FILET* 39

8 oz. Harris Ranch filet mignon, black garlic mushroom sauté,
Yukon gold potato gratin, red wine reduction

 GRILLED ATLANTIC SALMON* 24

steamed jasmine rice, baby bok choy, edamame, daikon sprouts, ginger ponzu

 PAN-SEARED DIVER SCALLOPS* 35

English pea risotto, petite herb salad, brown butter vinaigrette

SCAMPI ALLA ROSA* 25

gulf shrimp, fettucine pasta, steamed asparagus, pink tomato sauce

 PAN-ROASTED ROSEMARY CHICKEN* 19

crispy Parmesan polenta, oven-roasted tomatoes, garlic spinach, natural jus

  FAVA BEAN POTATO CAKES 16

wilted greens, pickled onions, roasted poblanos, cucumber yogurt, garlic oil

 gluten free

 vegetarian

*These items may be served raw or undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks include a 20% service charge.