



Holiday Dining Menu

Thursday, November 28th and Friday, November 29th

----- S P E C I A L S -----

Turkey Dinner

Southwest Marinated Turkey with Gravy, Roasted Garlic Au gratin Potatoes. Haricot Verts with Almonds, Spinach Chorizo Cashew Stuffing and Apricot-Cranberry Chutney
36

Prime Rib Special

Herb Crusted Prime Rib, Rosemary Jus, Chipotle Horseradish, Roasted Garlic Au Gratin Potatoes, Haricot Verts with Almonds, Spinach Chorizo Cashew Stuffing and Apricot-Cranberry Chutney
46

----- S T A R T E R S -----

Denver-Boulart Bread and Butter **5**

Smoked Chicken Quesadilla

Stone Baked with our Cheese Blend and garnished with Cilantro Crème
14

Truffle Parmesan Crispy Fries

Shoestring Fries tossed in Truffle Oil and Parmesan Cheese
13

Chicken Wings (5)

5 "Drummies" served with a Mango-Habanero, Apricot or Blackberry Chipotle Sauce
18

Grilled Shrimp Cocktail

5 Marinated and Char-Grilled Jumbo Shrimp served with a Lime-Jalapeno Pico
22

----- S O U P S & S A L A D S -----

CHEF'S DAILY SOUP 5/10

COLORADO WINTER SALAD

Baby Lettuces, Cranberries, Roasted Butternut Squash, Goat Cheese, Toasted Pepitas, Honey Apple Vinaigrette
Side **8** | Entrée **14**

HEARTS OF ROMAINE SALAD

Fresh Romaine Hearts, Creamy Caesar Dressing, Toasted Brioche, Anchovy, Lemon, Shredded Parmesan Cheese.
Side **8** | Entrée **14**

Add to your salad:

Roast Chicken **9** | Grilled Salmon **13** | Shrimp **10** |

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.



-----S A N D W I C H E S-----

Served with Shoestring Fries or upgrade to Truffle Fries **7**

BISON REUBEN 22

Colorado Bison Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island served on Marble Rye.

CUBANO SANDWICH 21

Traditional Cuban Bread, Yellow Mustard Mayonnaise, Sliced Cooked Ham, Roasted Cuban Pork, Swiss cheese, Dill Pickles

-----B U R G E R S-----

½ lb. patty served with Shoestring Fries or upgrade to Truffle Fries **7**

HC Beef Burger 16

½ lb. Beef Patty, Lettuce, Sliced Tomato, Shaved Red Onion, Pickles, Thousand Island Dressing on a Harvest Moon Brioche Bun.

Cheddar or Swiss **1** | Habanero Bacon Jam **1.5** | Sautéed Mushroom **3** | Add 8oz Beef Patty **7**

-----E N T R E É S-----

Chef Choice Seasonal Vegetables and your choice of one:
Baked Potato, Chives, Sour Cream, Butter, Bacon, Cheese, Shoestring Fries
Or Roasted Yukon Garlic Mash. Add Truffle Fries **7**

7oz Filet Mignon* 57

Tri State Region

14oz Ribeye* 59

Tri-State Region

8oz Bison Skirt Steak* 37

Colorado

Chimichuri **3** Blue Cheese **3** Caramelized Onion **3** Habanero Bacon Jam **2**

8oz Orange Baked Alaskan Salmon*

Served with Orange Butter Sauce **35**

-----V E G E T A R I A N-----

Classic Penne Alfredo

A Creamy Cheesy Sauce served over Penne Pasta **19**

Add a Protein: Roast Chicken **9**, Grilled Salmon **13**, Shrimp**10**

The Following Major Food Allergens are used as ingredients: Milk, Egg, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame

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