Three Course Dinner

$45 Per Person. Choose one option from each category.

Starters

House Greens
Spring Mix, Ginger Mustard Vinaigrette

Caesar Salad
Romaine Lettuce, Parmesan-Reggiano, Croutons, Housemade Caesar Dressing

Baked Brie en Crute
Mixed Berry Compote

Butternut Squash Bisque
Fall Spiced Pepitas

Entrées

Filet Mignon
Our signature cut served classically with potatoes LaSalle, sauteed vegetables and topped with crispy tobacco onions

Pan Seared Duck Breast
creamy grits and cherry chutney

Hardwood Grilled Faroe Island Salmon
Basmati rice with a teriyaki glaze

Lobster Mac & Cheese
Cheddar cheese sauce with lobster claw and knuckle meat.

Desserts

Crème Brûlée
Spiked with Grand Marnier

Molten Chocolate Cake
Berries and a Chantilly cream

Wine

$6 Glass/$25 Bottle
2018 Benzigner Chardonnay
2018 Piquitos Moscato
2017 McManis Cabernet Sauvignon
2018 McManis Pinot Noir

Cocktail

$5 Drink on the Rocks
Elijah Craig Barreled Old Fashion

Beer

$4 Draft 16oz
Breckenridge Brewery Vanilla Porter 5.4% abv
Littleton, Colorado