

MEAT & POULTRY

Ethiopian Chicken	29
Joyce Farms Pan Roasted Airline Chicken Breast, Sautéed Vegetables, Ethiopian Spiced Berbere Sauce	
8 oz. Filet Mignon	39
Center-Cut Beef Tenderloin, Farm Vegetables, NoJa Potatoes, Red Wine Reduction or Mushroom Peppercorn Sauce	
Maple Leaf Duck Breast	31
Braised Kale, Parmesan Grits, Aged Balsamic-Cherry Reduction	
8 oz. Hanger Steak	34
NoJa Potatoes, Local Vegetables, Mushroom-Peppercorn Sauce or Red Wine Reduction and Goat Cheese	
Colorado Lamb Chops	44
Strauss Farms Lamb Rack, Fingerling Potatoes, Farm Vegetables, Red Wine Reduction	
14 oz. Bone-In Pork Chop	36
Heritage Farms Cheshire Pork, Fingerlings Potatoes, Tomato-Garlic Pan Jus, Chef's Daily Vegetables	
10 oz. Ribeye Filet	38
Heart of the Ribeye, Farm Vegetables, NoJa Potatoes, Red Wine Reduction or Mushroom Peppercorn Sauce	

FRESH FISH

Panko Crusted Fish	34
Panko Bread Crumbs, Pan Fried, Miso-Ginger Sauce, Brussel Sprouts, Fingerling Potatoes	
Skuna Bay Salmon	36
Lemon Caper Sauce, Sautéed Peppers and Spinach, Fingerling Potatoes	
Hook & Line Caught	34
Chef's Daily Preparation with Seasonal, Local and Regional Flavors	

Surcharge for split portions and any substitutions