

# ENTRADA

RESTAURANT

## *Starters*

### **Italian Salad \$16**

watercress, tomatoes, ricotta cheese, herb emulsion

### **Gulf Shrimp \$18**

lemon butter, herb crostini

### **Salt Roasted Beet Salad \$18**

blueberry vinaigrette, pistachio brittle, feta cheese

### **Baked Green Lipped Mussels \$18**

parmesan barbeque butter, poblano, red bell pepper, crispy shallots

### **Philly Cheese Steak Eggroll \$16**

chipotle ranch

### **Crab Cake \$24**

bok choy, endive slaw, cucumber, grapefruit, smoked jalapeno aioli

## *Composed*

### **Smoked Pork Chop \$38**

braised endive, bacon, yuzu compressed apples, cognac glaze

### **Colorado Buffalo Stroganoff \$32**

penne, mushrooms, horseradish cream

### **Ginger Garlic Shrimp \$30**

rice noodles, mushrooms, red bell pepper, baby bok choy

### **Bucatini Frutti \$32**

mussels, clams, capers, dijon butter

## *A La Carte\**

### **Ribeye \$44**

port wine demi

### **Filet \$40**

brandy cream sauce

### **Durham Colorado Venison Rack \$46**

blackberry demi

### **New York Strip \$40**

### **Lobster Tail \$27**

### **Add Oscar Style +\$10**

duck hollandaise, asparagus, crab

## *Sides \$12*

**brandied heirloom carrots**

**broccolini, aromatics, citrus oil blanched asparagus**

**cauliflower gratin**

**smoked poblano mac mornay, gremolata roasted portobellos**

**creamed corn, cornbread gremolata**

\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.