

Starters

Jumbo lump crab dip 14

Jumbo lump crab meat, cream cheese, parmesan, green onion, herb bread crumbs, grilled flat bread

Cheese plate 14

Assorted artisan cheese, pepperoncinis, castelvetro olives, apricot marmalade, prosciutto, candied walnuts, crostinis

Pork belly & Ahi tuna surf & turf 14

Pork belly braised in brown rice, seared pepper crusted Ahi tuna, sweet soy sauce, sushi rice, daikon sprouts, wasabi oil

Sweet & spicy BBQ ribs 13

Half rack of baby back pork ribs, sweet and spicy BBQ sauce, Asian slaw

Steamed curry mussels 14

PEI island mussels, shallots, garlic, yellow curry, green onion, lemon grass, white wine, coconut milk, grilled lemon curry bread

Wild mushroom risotto 13

Mixed wild mushrooms, mascarpone, parmesan, fresh herbs

Beef tenderloin carpaccio 14

Beef tenderloin, arugula, garlic caper aioli, parmesan crisp, crostinis, truffle oil

Bistro buffalo nachos 15

Fresh tortilla chips, house made green chili cheese sauce, ground buffalo meat, black beans, sour cream, guacamole, pico de gallo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten sensitive menu's are available ask your server

There will be an 18% service charge added to parties of 6 or more.

Soups & Salads

Bistro salad 11

Romaine lettuce, fried garbanzo beans, crispy bacon, cucumbers, cherry tomatoes, feta cheese, red wine vinaigrette

Quinoa salad 12

Quinoa, mango, roasted red bell peppers, diced tomatoes, green onions, cilantro, black bean corn salsa, tequila lime vinaigrette on a bed of spinach

Classic Caesar salad 11

Caesar dressing, romaine hearts, garlic croutons, parmesan reggiano, sun dried tomatoes

Duck breast salad 13

Warm duck breast, mixed greens, apples, cashews, dried plums, chili lime vinaigrette

Daily soups 10.50

Made daily using the freshest ingredients

French onion soup 10.50

Caramelized onions, shallots, garlic, beef broth, bread, provolone, parmesan

Cup of soup & side salad of your choice 16

18 with duck salad

Add chicken (+3) add shrimp (+4)

Add steak or tuna (+5)

Entrees

Bistro burger 18

Fresh ground all natural certified angus beef, lettuce, tomato, pickle, red onion marmalade, white cheddar, on fresh baked bun from Avon Bakery, house cut french fries

Ruby red rocky mountain trout 23

Sautéed corn meal crusted trout, citrus vinaigrette, quinoa pilaf on fresh greens

Organic chicken pot pie 19

Free range chicken, mushrooms, caramelized onion, carrots, celery, peas, roasted garlic, puff pastry

Colorado rack of lamb 32

Mustard herb crusted Colorado rack of lamb, jalapeno jelly, red wine demi-glace, parmesan corn mashed potatoes, grilled asparagus

Beef bourguignon 25

Tender braised beef with red wine sauce, carrots, onions, mushrooms, crispy spinach, creamy mashed potatoes

Sesame crusted tuna 26

Ahi tuna, soy sake beurre blanc, miso slaw, sticky rice, pickled ginger, wasabi aioli

Penne pasta 17

Roasted tomatoes, garlic, zucchini, mushrooms, red onion, arugula, goat cheese, pine nuts, basil pesto

Fried chicken sandwich 18

Crispy fried chicken breast, fresh roll toasted in honey butter, pickled cucumber red onion slaw, mixed greens, sweet potato fries

Spicy lobster linguini 20

Lobster meat, artichokes, crushed red pepper, mascarpone, parmesan, vodka pink sauce, basil

Flank steak sandwich 19

Grilled flank steak, gorgonzola cheese, roasted tomatoes, balsamic reduction, arugula, ciabatta roll from Avon Bakery, house made potato chips

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