

shared plates

chicken wings

bbq, buffalo, spicy asian, arrowhead dry rub, carrot & celery, ranch or bleu cheese 18.

sea scallops*

pan seared jumbo scallops, mango glaze, tropical salsa 17.

jumbo shrimp saute*

coconut thai chile sauce, ginger, cilantro, grilled bread 16.

burrata al carbon

salsa verde, cilantro & pineapple oil, lava salt, flour tortilla chips 13.

spicy beef poutine

braised short rib, wisconsin white cheddar curds, chipotle gravy, pickled poblano, crema 14.

edamame

sauteed in the pod, served spicy or plain with sea salt 10.

mussels*

new zealand wild caught green lip mussels, smoked poblano, spanish chorizo, white wine butter, baguette 15.

tamale cakes

crispy corn cakes, tomatillo crema, topped with shredded beef 16.

smoked guacamole

fresh avocado, smoked pumpkin seeds, flour & corn tortilla chips 14.

soup + salad

ribeye steak salad*

asada style steak, chopped romaine, sharp cheddar, tomato, cilantro, corn salsa, avocado, sriracha lime ranch 18.

chop chop

chopped romaine, red cabbage, snap peas, red bell pepper, cashew, pineapple, carrot, bean sprout, chow mein, spicy peanut dressing 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

soup du jour

cup 6. bowl 10.
have it in a bread boule 5.

sopa de mariscos

snow crab legs, hamachi, green lip mussels, smoked tofu, sea scallops, greens, tomato lemongrass broth, corn tortilla 20.

ramen*

choice of chicken or pork belly, 3-minute egg, carrot, scallion, shiitake, bok choy, kimchi, nori 15.

southwestern caesar*

romaine, pepper relish, black beans, toasted pepitas, tortilla strips, avo caesar dressing 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

asian sesame

romaine, napa, orange segment, cashew, edamame, golden raisin, cilantro, sesame ginger vinaigrette 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

dinner plates

enhance your meal by adding a dinner salad for 6.

king salmon*

ancho rubbed wild caught king salmon, poblano mash, lime butter sauce, snap pea 30.

crab mac & cheese

baked mac & cheese, lump crab, toasted bread crumbs, served with broccolini 30.

jumbo sea scallops*

ancho crusted sea scallops, roasted chili jasmine rice, tropical salsa, tomatillo cream 32.

chorizo carbonara

smoky chorizo, english peas, linguine, manchego cream sauce 25.

chargrilled filet*

8oz natural angus tenderloin, bearnaise compound butter, served with baked or mashed potato 46.
add grilled shrimp 6.
add snow crab 13.

udon bowl*

marinated chicken breast, shrimp, snap peas, carrot, greens, udon noodles, fried egg 28.

avocado chicken*

Ancho crusted chicken Breast, avocado butter Sauce, choice of baked or mashed potato 26.

louisiana scampi*

river bear andouille sausage, shrimp, smoked poblano, fresno, cilantro, white wine butter 34.

porcini halibut*

porcini ancho crusted fresh halibut filet, sweet mash, bok choy, sauteed wild mushrooms, with smoked poblano porcini sauce 40.

lamb shank birria

colorado lamb shank braised with tomato & mexican chiles, served with poblano mash 34.