



DINNER ENTREES

Sautéed Jumbo Scallops	32.00
<i>With Thai Red Curry Risotto, Organic Eggplant, and Tomato Confit</i>	
Roasted Chilean Sea Bass	37.00
<i>Organic Heirloom Tomato Herb Salad with a Lemon Beurre Blanc Sauce</i>	
Pan Seared Wild Salmon	28.00
<i>On Wild Mushroom Risotto with a Raspberry Beurre Blanc</i>	
Oven Baked Alaskan Halibut	34.00
<i>Organic Corn, Leek and Asparagus, served with Seafood Ravioli and a Sundried Tomato Cream Sauce</i>	
Stuffed Organic Breast of Chicken	29.00
<i>A Double Breast Stuffed with Goat Cheese served with, Organic Turnips, Carrots, and Yellow Squash in a Rosemary Red Wine Sauce</i>	
9 oz. Grilled Prime Brandt "All Natural" Filet Mignon	40.00
<i>With Red Wine Lentils, Smoked Bacon, Organic Sugar Snap Peas and Purple Cauliflower</i>	
9 oz. Grilled Prime Brandt "All Natural" Rib Eye Steak	34.00
<i>With Au Gratin Potatoes, Red Onion Marmalade, and a Port Wine Thyme Sauce</i>	
9 oz. Grilled Prime Brandt "All Natural" New York Steak	37.00
<i>Shoestring Potatoes and a Organic Zucchini Fan served with Café De Paris Sauce</i>	
Braised Colorado Lamb Shank	32.00
<i>Served with Saffron Risotto, Organic English Peas, and a Red Wine Jus</i>	

FROM OUR WOK STATION

Panang Curry with Organic Green Beans, Onions and Fresh Thai Basil

Organic Chicken 29.00 **Shrimp** 37.00 **Tofu** 26.00 **Beef Tenderloin** 36.00

Kung Pao with Organic Onions, Garlic, Bell Peppers, and Cashews tossed in an Oyster and Mushroom Soy Sauce

Organic Chicken 29.00 **Shrimp** 37.00 **Tofu** 26.00 **Beef Tenderloin** 36.00

All of our produce is locally sourced and organically grown while our meats are sustainably raised using organic methods

~ Prepared by Executive Chef John Beriker ~