

RESTAURANT WEEK

September 21st to 27th

pre-fix: \$45 per person



APPETIZERS

choose one

ARTICHOKE VEG

fried artichoke hearts, house aioli, lemon

GRILLED CORN TEMPURA VEG

seasoned corn ribs, kewpie Korean harissa mayo, lime, pecorino cheese

WAGYU SLIDERS VEG

Co. wagyu, caramelized onions, truffle aioli, cheddar, pretzel bun

FRENCH ONION SOUP

beef broth, caramelized onions, melted cheese, crostini

ARUGULA PEAR SALAD VEG GF

blue cheese, brazil nuts, house pear dressing

ENTRÉES

choose one

BISON BOLOGNESE

house bison bolognese sauce, spaghetti pasta, Parmesan fondue or burrata

CHICKEN VEGETABLE SOUP

shredded farm chicken, chicken broth, carrot, broccoli, corn, cream, melted cheese, served in a homemade bread bowl

RATATOUILLE VEGAN GF BREAD AVAILABLE

eggplant, zucchini, tomatoes, carrot, garlic, onion, dried herbs, focaccia

STEAK FRITES

Colorado wagyu steak, french fries, choice of sauces: chimichurri, mushroom white wine sauce, or sriracha tartar sauce

TIKKA MASALA

farm chicken OR vegan, spiced tomato & cashew sauce, coriander-mint sauce, rice & naan 🍴

WAGYU BURGER

Colorado wagyu, cheddar cheese, caramelized onions, tomato, lettuce, pickles, smoked ranch, brioche bun, french fries or mixed greens | make it spicy | lettuce wrap & gluten free bread available 🍴

THAÏ NOODLE SALAD GF

wagyu steak, rice noodles, ginger, bell pepper, jalapeño, coriander, spinach, Thai dressing, spicy sauce on the side

DESSERT

Warm Chocolate Fondant Cake OR Ice Cream