



APPETIZERS

- UC1 **Serrano Ham** arugula, manchego cheese, seasonal fruit, olive mousse, marcona almonds
- UC2 **Shrimp** stuffed with manchego cheese, smoked bacon wrapped, tomatillo olive salsa, tomato vin
- UC3 **Tuna Tartare** cucumber, oil cured olives, capers, lemon zest and extra virgin olive oil
- UC4 **Crispy Calamari** lemon chips, roasted tomatoes, olives, spicy marinara, lemon aioli
- UC5 **Cheese Charcuterie** gorgonzola, manchego, herbed goat cheese, bresaola, serrano ham, salami

SALADS

- UC6 **Quinoa Salad** grilled artichokes, medjool dates, pistachios, manchego cheese, watercress
- UC7 **Mixed Greens** heirloom cherry tomatoes, cucumber, sweet potato chips, balsamic vinaigrette
- UC8 **Goat Cheese Croquettes Salad** with beets, spiced walnuts, arugula, champagne vinaigrette
- UC9 **Duck Confit Salad** with baby spinach, bacon-sherry vinaigrette, caramelized onions, figs
- UC10 **Quinoa Salad** grilled artichokes, medjool dates, pistachios, manchego cheese and watercress
- UC11 **Caesar Salad** traditional caesar dressing, parmesan frico, herb crouton
A. shrimp B. marinated chicken breast C. flat iron steak D. organic salmon

PASTA & VEGETARIAN

- UC12 **Three Cheese Lasagna** parmesan, fontina & goat, grilled vegetables, pesto
- UC13 **Housemade Gnocchi** wild mushroom, zucchini, spinach, pecorino, sage roasted beet sauce
- UC14 **Sautéed Shrimp Lemon Fettuccine** tomatoes, pancetta, arugula, sweet peas
- UC15 **Housemade Lamb Merquez Sausage Rigatoni** caramelized fennel, roasted pepper, black olive
- UC16 **Pasta Primavera** angel hair, vegetable medley, herbed white wine pan sauce

FISH

- UC17 **Organic Scottish Salmon** romesco sauce, wild rice pilaf, sautéed fresh vegetables
- UC18 **Seared Ahi Tuna** cured tomatoes, olives, orange juice braised red onions, potato gnocchi
- UC19 **Almond-Herb Crusted Mahi Mahi** farmstand orzo, asparagus, backfin crab piquillo pepper sauce

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MEAT AND FOWL

- UC20 **Cervina Elk Osso Buco** tomato-lemon ragout, carrot fennel mashed potato, asparagus
- UC21 **Colorado Lamb Shank** artichoke piquillo pepper ragout, risotto, apricot-walnut jam
- UC22 **Natural Chicken Breast** white polenta, forest mushrooms, caramelized cipollini, marsala jus
- UC23 **Ale Braised Beef Short Rib** creamy mashed potatoes, roasted vegetables, horseradish cream
- UC24 **Berkshire Pork Loin** garlic cheese organic grits, red eye tabasco sauce, creamed greens

Selection of *Vintage All Natural Steaks*

- UC25 **8 oz True Flat Iron Steak** with balsamic port reduction
- UC26 **6 oz Tenderloin** with roasted shallot demi-glace
- UC27 **14 oz Delmonico Center-Cut** with horseradish bourbon sauce
- UC28 **16 oz Bone-in Rib-Eye** with horseradish bourbon sauce
all steaks served with potato gratin and creamed greens

SIDES

- UC29 Vegetable Medley
- UC30 Potato Gratin
- UC31 Mashed Potatoes
- UC32 Sautéed Mushrooms & Arugula
- UC33 Creamed Greens
- UC34 Asparagus

DESSERT

- UC35 **Lemon Tart** pistachio crust, toasted meringue
- UC36 **Chocolate Decadence** with creme anglais
- UC37 **Apple Crisp** madagascar vanilla bean ice cream
- UC38 **Lee's Carrot Cake** cream cheese frosting, pecans
- UC39 **Classic Creme Brulee** almond-anise biscotti
- UC40 **Ice Creams & Sorbets** shortbread cookies

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