

# Lunch Menu

## Soups

Maine Lobster Bisque (when available) Cup \$8 Bowl \$9

New England Clam Chowder Cup \$6 Bowl \$8

## Salads

### **Grilled Salmon Salad \$12.99**

Grilled Filet rested on a bed of Organic Spring Mix, Candied Almonds,  
Dried Cranberries, Served with Raspberry Vinaigrette

### **Qui-Kale Chicken Salad \$12.99**

QUINOA! Simmered in Chicken Stock, tossed with Fried Kale,  
topped with Grilled Red Bird Chicken Breast

### **Coconut-Crusted Shrimp Salad \$13.99**

Coconut Crusted Shrimp over Spring Mix, Mandarin Oranges, Caramelized Almonds,  
Dried Cranberries, Pineapple-Honey Mustard Dressing

### **Caramelized Almond Crusted Chicken Salad \$12.99**

Caramelized Red Bird Chicken Breast rested over Spring Mix, Mandarin Oranges, Dried  
Cranberries, Blue Cheese Crumbles Served with a Pomegranate-Balsamic Glaze  
Dressing

### **Blue Cheese Wedge \$7.99**

Iceberg Lettuce Wedge, Applewood-Smoked Bacon, Celery, and Tomato  
Served with Blue Cheese Dressing

### **Scallops Pernod Salad \$14.99**

Jumbo Scallops rested on a bed of Spinach with Butter, Applewood Smoked Bacon,  
Diced Onions, Brown Sugar Sauce Flambeed with Pernod

**Romana Chicken Salad \$12.99**

Grilled Chicken, Fresh Romaine Lettuce, Pico de Gallo and Avocado,  
Choice of dressing

**Entrees**

**Seafood Trio Platter \$14.99**

Crab Cake, 3 Crab Stuffed Mushrooms, 4 Golden Fried Shrimp served alongside  
our Cucumber Wrapped Springs mix salad, tossed with our Honey Citrus Dressing

**Pikes Peak Burger \$10.99**

Jumbo Burger topped with bacon and BBQ Sauce, French Fries

**Fish Tacos \$11.99**

Pan Seared, Corn Tortillas, Shredded Cabbage, Finely Chopped Radish,  
Served with Pico De Gallo and Avocado

**Mediterranean Trout \$12.99**

Sautéed Spinach, Diced Black Olives, Spanish Capers, Cubed Tomatoes,  
Virgin Olive Oil with Glaza Balsamica

**Chicken Piccata or Marsala \$12.99**

PICATTA: Lemon, Butter, Basil and Tomato Sauce  
MARSALA: Cribari Marsala Wine Sauce

**Tilapia Veracruz \$13.99**

Pan Seared, Dressing with Shallots, Garlic, White Wine, Butter,  
Mild Jalapeno Peppers, Green & Black Olives

**Cape Cod Crab Cakes \$11.99**

Roasted on a Corn Relish, Tequila Lime Beurre Blanc Sauce, served with  
Cucumber Wrapped Springs mix salad

**Chicken Pepper-Jack Sandwich \$12.99**

Served on a Ciabatta Roll, Topped with Wisconsin Pepper Jack Cheese, Tomato and Avocado, Smoked Paprika Parmesan Fries

**Western Lamb Sandwich \$12.99**

Settled on a Hoagie Roll, Sauteed Onions, Bell Peppers, BBQ Sauce  
Served with our Homemade Home Fries

**Tropical Tuna Salad \$13.99**

Tuna Steak Grilled, Served with Mango, Peppers, Cilantro and Pineapple Juice Sauce

**Desserts**

Mile High Chocolate Indulgence Cake \$9

Carrot Cake \$8

French Creme Brulee \$8

Key West Key Lime Pie \$9

Thrilla Vanilla Bean Cheese Cake \$10

## **Dinner Menu**

**Appetizers**

**Escargot en Croute \$11.99**

Minced Garlic, Chopped parsley, Fresh Lemon Juice,  
Diced Shallots and Salted Butter

**Crab Stuffed Mushrooms \$13.99**

Wild Mushroom Caps filled with Crab Meat, dressed with  
Tequila Lime Beurre Blanc sauce

**Golden Fried Calamari \$10.99**

Served with Chipotle Aioli Lemon Sauce

**Golden Fried Calamari \$10.99**

Served with Chipotle Aioli Lemon Sauce

**Gulf Mussels Chablis \$12.99**

Fish Stock, Lemon Juice, Diced Tomatoes, Butter and White Wine

**Jalapeno & Artichoke Dip Stuffed Mushrooms \$10.99**

**Seafood Platter \$16.99**

Fried Calamari, Shrimp Breaded, Crab Stuffed Mushrooms served with  
Chipotle Aioli and Marinara Sauce

**Soups**

**Maine Lobster Bisque Cup \$8 Bowl \$9**

**New England Clam Chowder Cup \$6 Bowl \$8**

**Salads**

**Fresh Garden Dinner Salad \$6.99**

Mélange of Organic Spring Mix, Caramelized Almonds,  
Dried Cranberries and Orange Mandarin, Choice of Dressing

**Traditional Caesar Salad \$8.99**

Fresh Romaine Hearts Chopped, Tossed with our famous Caesar Salad Dressing,  
Herb Garlic Croutons and Parmesan Cheese

**Joseph's Hot Spinach Pernod \$12.99**

Applewood Smoked Bacon, Diced Onions, Sugar Cane Brown Sugar,  
touch of Red Vinegar, Flambéed with Pernod, prepared table side

**Specialties**

Daily Chef's Choice of Garlic Mashed Potatoes or Freshly Made Quinoa

**Sea Scallops Constantine \$31.99**

Argentine Patagonian Deep Sea Scallops rested on a bed of Garlic Mashed Potatoes and sautéed spinach over roasted corn coulis

**Fruit De Mare \$26.99**

Sea Scallops, Blue Mussels, Gulf of Mexico Shrimp, Atlantic Fish, Sautéed with White wine, Fresh Basil, Tomato Garlic Cream Sauce tossed with Fettuccini

**Scampi Genovese \$22.99**

Prawns sautéed in Butter, freshly squeezed Lemon Juice and Dry White wine, mixed with Diced Vine ripened Tomatoes, Shallots, Minced Garlic and Capers, tossed with Fettuccini

**Colorado Grown Lamb Chops \$35.99**

Grilled Chops served with the Choice of Rosemary Mint Au Jus or Pomegranate Balsamic Glaze

**Calf's Liver \$24.99**

Seared with Pomegranate Balsamic Glaze or Garlic Cloves, Parsley and Butter Sauce, served with sautéed Sedalia Red Onions

**Veal Scallopine Marsala or Picatta \$27.99**

PICATTA: Lemon, Butter, Basil and Tomato Sauce

MARSALA: Cribari Marsala Wine Sauce

**Filet Mignon \$34.99**

Choice Cut Tenderloin, Cabernet reduction, Mushroom Demiglaze

**Steak A La Diane \$33.99**

Tender Center Cut Choice, Goddess Diane Sauce

**Chicken Piccata Torino \$19.99**

Chicken Breast, Salted Butter, Dry White Wine, Lemon Juice, Italian Capers, Diced Tomatoes and chopped Parsley, Minced Garlic

**Crab Stuffed Chicken Marsala \$26.99**

Red Bird Chicken Breast stuffed with Lump Crab,  
draped with Marsala Wine Reduction

**Trout Meuniere \$19.99**

Ruby Filet of Trout Sauteed, Lemon, Butter Beurre Blanc

**Baked Apple-Horseradish Atlantic Salmon \$24.99**

Topped with Green Apple and Cream Horseradish,  
Drizzled with Buerre Blanc Sauce

**Mahi Mahi Tropical \$26.99**

Pan Seared, Topped with Mango, Chopped Onions, Diced Peppers, Cilantro,  
Dash of Pineapple Juice Sauce

**Ruby Trout Pecan Merylles \$23.99**

Pan Seared, Pecan Crusted, Drizzled with Blueberry Beurre Blanc

**Pork Osso Bucco \$26.99**

Tender Pork Shank Drizzled with Napolitana Sauce

**USDA Choice Angus New York Steak \$28.99**

Marinated in its own Juice, served with homemade home fries

**The Famous Pepper Steak Flambé \$37.99**

Center Cut Choice Tenderloin, pan seared, marinated Mango Chutney, Cracked Black  
Pepper, touch of Demiglaze, Flambéed with French Brandy, Prepared Tableside

**Desserts**

Carrot Cake \$8

French Creme Brulee \$8

Key West Key Lime Pie \$9

Thrilla Vanilla Bean Cheese Cake \$10

Mile High Chocolate Indulgence Cake \$9  
Banana Foster Flambé Prepared Table Side \$12  
Cherries Jubilee Flambé Prepared Table Side \$12

## Cocktail Menu

### **COSMO \$12**

Citron Vodka, Cointreau, Cranberry Juice, Fresh squeezed Lime, Lime Wheel

### **LEMON DROP \$12**

Citron Vodka, Lemoncello, Fresh Squeezed Lemon, Lemon Wheel, Sugar Rimmed  
Glass

### **FRENCH MARTINI \$12**

Orange Vodka, Chambord, Pineapple Juice, Lemon Twist

### **8<sup>TH</sup> STREET \$10**

Tequila, Triple Sec, Sweet and Sour Mix, Lime Wheel

### **PEPPERTINI \$10**

Pepper Vodka, Dry Vermouth, Served in an old fashion glass with ice

### **METROPOLITAN \$12**

Citron Vodka, Campari, Pineapple Juice, Triple Sec, Lemon Twist

### **SWEET TART \$12**

Raspberry Vodka, Cranberry Juice, Sweet-Sour, Fresh Squeezed Lime, Sugar-rimmed  
glass

### **MOJITO \$10**

Citrus Rum, Mint Syrup, Lime juice, soda, and Mint leaves

### **PISCO SOUR \$10**

Pisco, Simple Syrup, Lime Juice, touch of bitters, served on ice

**MILKYWAY \$10**

Vanilla Vodka, White Crème de Cocoa, Irish Cream, Chocolate Syrup

## **Bar Specialties**

**Seafood Platter \$16.99**

Fried Calamari, Shrimp Breaded, Crab Stuffed Mushrooms  
served with Chipotle Aioli and Marinara Sauce

**Oysters on the Half Shell**

½ Dozen \$10.99    Dozen \$20.99

Fresh Chesapeake Bay Oysters  
accompanied with Cocktail sauce and Lemon Wedge

**Fish Tacos \$11.99**

Pan Seared, Corn Tortillas, Shredded Cabbage, Finely Chopped Radish,  
Served with Pico De Gallo and Avocado

**Mushroom Platter \$13.99**

3 Wild Mushroom Caps filled with crab meat and 3 caps filled with  
Jalapeno Artichoke Dip, Tequila Lime Beurre Blanc

**Escargot en Croute \$11.99**

Minced Garlic, Chopped parsley, Fresh Lemon Juice,  
Diced Shallots and Salted Butter sealed in a puff pastry

**Shrimp Cocktail \$11.99**

5 Gulf Prawns served with our classical cocktail sauce

**Santa Fe Chicken Wings \$11.99**

Celery Sticks and Carrot Sticks served with Ranch dressing



**Tilapia Veracruz \$13.99**

Pan Seared, Dressing with Shallots, Garlic, White Wine, Butter,  
Mild Jalapeno Peppers, Green & Black Olives

**Golden Fried Calamari \$10.99**

Served with Chipotle Aioli Lemon Sauce

**Pikes Peak Burger \$10.99**

Jumbo Burger topped with bacon and BBQ Sauce, French Fries

**Cape Cod Crab Cakes \$11.99**

Lump Crab, Panko Bread Crumbs, Diced Tri-color Peppers, Chopped Celery,  
Cream Cheese, Parmesan Cheese and Mayonnaise

**Jumbo Prawns Cotija \$13.99**

Stuffed with Cotija Cheese, served with Sweet Thai Chili sauce  
and our Special House Salad