

DENVER

SEAFOOD & PASTA

Wild Shrimp Pesto Pasta ... 34

Wild Gulf pink shrimp sautéed in a white wine & house pesto cream sauce with linguine.

+ *parmesan*

Norwegian Lemon Salmon ... 34

Pan seared to perfection and finished with a lemony tarragon cream sauce with toasted pine nuts.

+ *Chef's rice & vegetables*

Wasabi Crusted Tuna ... 52

Chef Michael's fresh ahi tuna brought in daily from his fisherman friend of many years. Lightly crusted and seared perfectly rare, finished with a creamy soy ginger glaze.

+ *Chef's rice & vegetables*

Island Grouper ... 45

Fresh Wild caught Florida Grouper lightly blackened, finished with a Tequila lime butter & topped with fresh grilled corn and black bean salsa.

+ *Chef's rice & vegetables*

Honey Bourbon Salmon ... 34

Fresh Norwegian salmon brushed with a honey & bourbon butter, served over a wilted spinach and roasted fresh corn risotto.

+ *finished with a key lime dill remoulade*

Chicken & Mushroom Pasta ... 26

Grilled organically raised chicken tossed in a creamy white wine truffle sauce, portabella mushrooms, roasted baby tomatoes and smoked applewood bacon.

+ *finished with parmesan*

Pasta Bolognese ... 24

Chef Michael's hearty red meat sauce with roasted garlic, onions, mushrooms & peppers, grilled Italian sausage, penne pasta with a touch of ricotta & parmesan.

THE GRILL

Tuscany Chicken ... 27

Organic raised chicken from a Maryland family farm. Grilled to perfection and smothered with a creamy sauce featuring fresh kale & sun-dried tomatoes.

+ *crispy fingerling potatoes*

Pork Osso Bucco ... 35

This classic Italian pork dish is first grilled to sear in the juices then braised in the oven until fall of the bone tender and is served in a Tuscany Jus.

+ *creamy risotto*

Chef Michael's Filet Mignon ... 47

6oz tender Filet Mignon grilled to your liking topped with a robust Gorgonzola cheese and finished with a Jack Daniels Whiskey sauce.

+ *crispy fingerling potatoes & vegetables*

Pork Tenderloin Diane ... 27

grilled tender and juicy, sliced and finished with a creamy Brandy Dijon sauce.

+ *garlic mashed potatoes & vegetables*

12oz Ribeye ... 49

Sizzling grilled to perfection served with a red wine Gorgonzola demi glaze & Dijon horseradish butter.

+ *garlic mashed potatoes & vegetables*

Steak Au Poivre Paris ... 47

Chef Michael's classic with a twist, 6oz Filet Mignon pepper crusted and flamed in Brandy finished with a zesty peppercorn sauce & topped with crispy onion rings.

+ *garlic mashed potatoes & vegetables*

Nightly Special's Too

Consuming raw foods can be harmful to your health