

## SMALL PLATES & SALADS

**Roasted Garlic Cheese Bread for Two** 5

**Lime Glazed Bacon Wrapped Shrimp** 13  
*Jalapeno, Cilantro Butter +*

**Dungeness Crab Cake** 15  
*Béarnaise, Field Greens*

**Polo Calamari** 12  
*Garlic Aioli & Smoked Tomato Coulis\**

**Grilled Artisanal Flatbread** 11  
*Spicy Romesco, House Made Mozzarella,  
Brown Butter Artichokes*

**French Helix Escargot** 13  
*Vermouth, Garlic Bacon Cream, Arugula Pesto*

**Cheese Plate**  
3 Cheese - 12    5 Cheese - 17  
*Double Cream Brie- France, Bruder Basil-Germany,  
Saxonshire-England, Tarragon and Garlic Chevre- Sonoma,  
English Stilton-England*

**Steak Tartare** 23  
*Traditional Condiments*

**Seven Leaf Salad & Savory Gorgonzola Torte**  
*Lemon Thyme Vinaigrette Small 5 Large 7 +*

**Tender Spinach & Strawberry Salad**  
*Candied Pecans, Benne Seed Dressing Small 7 Large 9 +*

**Chopped Caesar**  
*Parmesan, Herbed Croutons Small 5 Large 7 \**

**Brown Sugar Beet Salad** 9  
*Organic Greens, Sweet Beet Vinaigrette,  
Fried Chevre Medallion*

**Heart of Romaine Caesar** 11 \*  
*Parmesan, Herbed Croutons*

**Robert's Romaine Salad**  
*Lemon Thyme Vinaigrette, Blue Cheese Crumbles  
Small 7 Large 11*

**NINE COURSE**  
**CHEF'S TASTING**  
*Per Person 67  
Please Per Table Only*

**Amuse Bouche**

**Tomato Bisque Shooter**

**Robert's Romaine Salad**  
*Lemon Thyme Vinaigrette, Blue Cheese Crumbles*

**Salmon "Tamale"**  
*Lime Jalapeno Cilantro Broth, Stone Ground Grits*

**Colorado Lamb Rack** \*  
*Pistachio Jalapeño Apple Mint Jelly*

**Artisanal Cheese Tasting**  
*Honey, Lemon Curd*

**Grilled Orange Panna Cotta**

**Key Lime Pie**  
*Cotton Patch Cream, Raspberry Sauce, Vanilla Ice Cream*

**Friandise**

## SALMON FESTIVAL

**Grilled Atlantic Salmon** 21 \*  
*Stone Ground Grits, Snow Peas*

**Chef's Grilled Salmon** 21 \*  
*Cilantro Corn Cakes, Roasted Vegetable Mélange,  
Adobe Buerre Blanc*

**Salmon "Tamale"** 23  
*Lime Jalapeno Cilantro Broth, Corn Relish, House Grits*

**Parmesan Crusted Salmon** 23  
*Fresh Basil, Oven Roasted Tomatoes, Artichoke Puree*

**Grilled Wild Alaskan Salmon** AQ  
*Columbia River King Salmon, Fraser River Sockeye Salmon,  
Snow Pass Coho Salmon*

## SEAFOOD SPECIALTIES

**Seafood Pavarotti** 29  
*Crab, Shrimp, Scallops, Rotini Pasta*

**Double 10oz. Lobster Tails** 69 \*  
*Drawn Butter, Stone Ground Grits, Asparagus*

*6 oz. Tenderloin May Be Substituted for One Tail*

## FROM OUR GRILL

*All Steaks Are Served W/ Demi Glace & Chef's Butter*

**Stuffed French Breast of Chicken** 19  
*Goat Cheese, Parmesan, Basil  
Yukon Gold Whipped Potatoes, White Truffle Oil*

**Steak and Fries** 21 \*  
*8oz New York Strip, Fresh Vegetables*

**Filet of Beef Tenderloin**  
*6oz. 33 8oz. 35 \**  
*Yukon Gold Whipped Potatoes, Asparagus +*

**Prime 14oz. New York Strip** 43 \*  
*Yukon Gold Whipped Potatoes, Asparagus +*

**Colorado Lamb Rack**  
*2 Bones 29 4 Bones 43 \**  
*Pistachio Jalapeño Apple Mint Relish*

**12oz. Asian BBQ Center Cut Pork Chop** 23 \*  
*Yukon Gold Whipped Potatoes, Sautéed Spinach +*

**Prime 20oz. Cowboy Chop** 63 \*  
*Onion Straw, Stone Ground Grits, Asparagus*

*Add side of Béarnaise to any order 5*

*+ Gluten free.*

*\* Required Consumer Advisory  
Consumption of raw or undercooked meats,  
poultry, shellfish and eggs may increase  
your risk of food borne illness.*