

## Dinner Time

**Mahogany Roasted Duck with Port Cherry Sauce  
over Basil Mashed New Potatoes and Sautéed Spinach**  
21

**Grilled New York Strip**  
**With Wild Mushroom and Jack Daniel's Ragout over Horseradish Mashed Potatoes**  
24

**Chipotle BBQ Glazed Baby Back Ribs**  
**With Smoked Bacon Baked Beans and Grilled Vegetables**  
18

**Oven Roasted ½ Chicken**  
**Served Mostly Boneless With Mashed Potatoes, Roasted Chicken Gravy  
and Grilled Asparagus**  
16

**Hominy Dusted Scallops**  
**Over Anson Mills Grilled Shrimp Grits and Sautéed Spinach in a  
Wild Mushroom Red Wine Sauce**  
22

**Grilled marinated Lamb Loin**  
**Minted Tomato Jam, Crispy Goat Cheese Potato Cakes and Grilled Asparagus**  
19

**Green Curry Vegetables**  
**Over Coconut Basmati Rice**  
16  
**19 with Mixed Seafood**

**Fresh Alaskan Halibut with Ancho Citrus Crust**  
**Over a Poblano-Honey Butter Sauce with Sautéed Spinach and a Grilled Scallion Potato Cake**  
19

*Executive Chef: Mitch Levy*

*Chef De Cuisine: Chris Schlaudecker*

Upon Request, We Can Prepare Almost Any Item To Be "Low Carb" Please Ask Your Server

An 18% gratuity may be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
(970) 927-4000 *Sample Menu* 1