

Dinner Menu

Appetizers

- ^{gfa}**Hummus** Olive tapenade, fresh parsley, pita chips, carrots, celery, cucumber 8
- ^{gf}**Roasted Beet Caprese** Roasted beets, fresh mozzarella, fresh basil, balsamic reduction, tomato chutney 12.5
- ^{gfa}**Baked Fontina** Fontina cheese, baked to order, served with grilled bread, topped with olive oil and parsley 10
- ^{gfa}**Charcuterie & Cheese for Two** Chef's selection of meats and cheeses with toasted bread, crackers, pickled veggies, and house mustard 21

Entrées

- Fried Chicken** Half fried chicken, mashed potatoes, seasonal veg, pepper gravy 18.5
- Pasta Primavera** Linguini, zucchini, yellow squash, asparagus tips, onions, wild mushrooms, house ricotta, cherry tomatoes, Pomodoro sauce, fresh herbs, garlic 19
- ^{gf}**Ribeye** 14 oz, cooked to order, seasonal vegetable, garlic mashed potatoes 35
- Bistro Steak*** Bistro steak, cooked to order, hand-dipped onion rings, seasonal vegetable, chimichurri sauce, garlic mashed potatoes 27
- Flatiron Steak*** Bison Flatiron, grilled to order, garlic mashed potatoes, seasonal vegetable, ancho compound butter, crispy onion straws 29
- ^{gf}**Wild Game Meatloaf** Elk, bison, and beef, bacon wrapped, red wine-mushroom sauce, seasonal vegetable, garlic mashed potatoes 18
- Fish & Chips** Beer battered Pacific cod, tartar sauce, arugula salad, french fries 16.5
- Short Smoked Salmon*** Short smoked-honey glazed salmon, crispy brussels sprouts, polenta, honey roasted beets, arugula 24
- ^{gfa}**Colorado Trout** Corn dusted-pan fried Colorado trout, herb spaetzle, haricot vert, herb beurre blanc 28

^{gf} Gluten Free ^{gfa} Gluten Free Available

Salad and Soup

- ^{gf}**Petite House Salad** Mixed greens tossed with Dodi's house dressing, topped with house ricotta cheese, pickled onion and toasted almonds 6.5
- ^{gfa}**Petite Caesar Salad** Romaine hearts, croutons, parmesan, Caesar dressing 6.5
- ^{gf}**Burratta Salad** Ricotta stuffed mozzarella, heirloom tomatoes, arugula, champagne vinaigrette, balsamic drizzle 16
- ^{gf}**Chicken Cobb** Mixed baby greens, diced tomato, house bacon, all-natural chicken breast, boiled egg, bleu cheese crumbles and avocado, served with your choice dressing 16
- ^{gf}**Santa Fe Salad** Romaine hearts, tossed in a cilantro- lime dressing, black beans, pico de gallo, roasted corn, avocado, spiced pepitas 12
Add All-natural grilled Chicken 6, All-Natural Steak 8, Salmon 8

Soup of the Day / French Onion Soup / Chili Cup 5.5 / Bowl 8

Burgers

- Our all-natural black angus burgers are cooked to order, served with lettuce, tomato, house made pickles, onion, and French Fries.
- ^{gfa}**BBB Burger*** Bourbon Bacon Onion Jam, Cheddar Cheese on Toasted Brioche 15
- ^{gfa}**Steakhouse Burger*** Portabella mushrooms, Horseradish Aioli, House Onion Straws, Steak Sauce, Choice of Cheese on Toasted Brioche 15
- ^{gfa}**Guacamole Burger*** Bacon, House Guacamole, Roasted Jalapeno, Pepper Jack Cheese on Toasted Brioche 16.5
- ^{gfa}**Bacon Cheeseburger*** Bacon, Choice of Cheese on Toasted Brioche 14.5
- ^{gfa}**Chef's Chicken Sandwich** All-natural grilled chicken breast, Swiss cheese, bacon, basil aioli, toasted brioche 13.5 substitute crispy chicken breast add \$2
- ^{gfa}**Salmon Burger** Fresh Atlantic Salmon patty, cooked to order, sweet chili sauce, chives, wasabi aioli, Asian style slaw, pickled onions, on Toasted Brioche 18
- Impossible Burger** 100% plant-based Impossible Burger, dressed arugula, tomato, sautéed wild mushrooms, roasted red pepper 16

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.