

DINNER

Appetizers

Baked bacon wrapped dates stuffed with chevre, drizzled with balsamic-espresso reduction \$10

Bistro Gyozas filled with smoked tofu, tahini, Anasazi bean hummus & roasted garlic, served with a chipotle pepper, soy & maple sauce \$11

Smoked Rabbit, roasted fennel & chevre in phyllo with saffron & Frangelico liqueur \$12

Seared Sea Scallops with a lemon adobo beurre blanc \$16

Red & Golden Beets layered with fresh basil pesto goat cheese, served with yellow bell pepper purée and balsamic reduction \$9

Ground Pork with roasted red peppers, pine nuts & garlic baked in phyllo, served with roasted red bell pepper sauce \$8

Miniature Crab muffins served warm with lemon adobo aioli \$11

Salads

All entrées include a complimentary House or Chipotele Caesar Salad or you can substitute another salad for an additional charge

HOUSE SALAD - Organic mixed greens with grape tomatoes, toasted sesame seeds, cucumber, parmesan & aged balsamic vinaigrette \$9 (complimentary with entrée), ADD gorgonzola for \$3

Chipotle chile Caesar with toasted cornbread croutons & parmesan \$10 (complimentary with entrée)

Butter leaf with fresh red pears, jicama & candied walnuts tossed in pomegranate-raspberry dressing \$11 (\$2 with entrée)

Organic mixed greens with fresh grapefruit, lime, oranges, strawberries, mint, parmesan & caramelized pine nuts in a honey-cumin-citrus dressing \$12 (\$3 with entrée)

Chilled organic Quinoa tossed with cucumber, grape tomatoes, scallions, julienne of romaine, sweet peppers, snap peas & a garlic-dijon vinaigrette \$11 (\$2 with entrée)

Please Note: Thoroughly cooking foods such as beef, fish, lamb, poultry or shellfish reduces the risk of food borne illness

FEEES: \$18 Corkage, \$8 Split Plate Fee (please ask server for details);

We reserve the right to add gratuity to large parties and/or separate checks - we will inform you if gratuity has been added

Main Course

All entrées include a complimentary House or Chipotele Caesar Salad or substitute another salad for an additional charge

Market Fish – Flown in fresh from the coast! Your server will inform you about tonight's selection \$MARKET

Gorgonzola crusted filet of Beef Tenderloin with roasted tomato demi-glace, roasted garlic mashed potatoes and sautéed vegetables \$46

Organic, free-range Chicken breast wrapped in Speck & stuffed with chevre, Vermont sharp white cheddar, black beans, garlic & sun-dried tomatoes, served with Bistro molé, roasted pepper & corn salsa, accompanied by calico blend wild rice \$32

Handmade Agnolotti pasta filled with parmesan, asiago & truffled mushrooms, served in a light broth with marsala wine, portabella, shitake & oyster mushrooms, a hint of lemon, balsamic and sage \$32

Grilled marinated Pork Tenderloin with apple & chipotle pepper beurre blanc crisp shredded potato & herb galette and sautéed vegetables \$31

Grilled Duck Breast served over a southwestern cassoulet of Anasazi, black, pinto & white beans slow-cooked with apple wood smoked bacon, ancho chile, honey, carrots & caramelized onions \$38

Lemon pepper Ravioli filled with mixed game meat, ricotta & parmesan, tossed in a light lemon-sage sauce with Applewood smoked bacon, speck, grape tomatoes & asparagus, topped with lightly smoked Vermont white cheddar & parmesan \$38

Vegan Tower – organic quinoa mixed with sun-dried yellow tomato pesto, garlic, spinach, Anasazi beans, black beans, roasted red & yellow bell peppers, topped with julienne of yellow squash, zucchini & carrots, and pineapple salsa, served with roasted tomatillo-basil sauce \$27

Nightly specials of Game & Fresh Fish

Homemade Bread & Desserts

Children's options available \$7-\$12

FULL LIQUOR LICENSE: Beer, Wine & Spirits available

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