

DINNER

STARTERS

SOUP DUJOUR 602 CUP 6.95 802 BOWL 8.95 Prepared Daily with Fresh Ingredients by our Chefs

BLACKBEAN & HEMPHUMMUS (GF) 9.95

Toasted Naan | Cucumbers | Carrots

TRUFFLE FRIES 8.95

Malt Vinegar & Tarragon Aioli

CALAMARI 14.00

Garlic | Parmesan | Lemon Hatch Chile Aioli

SHRIMP COCKTAIL 14.00

Lemon | Cocktail Sauce

FROM THE GARDEN

MIXED GREEN SALAD (GF) 8.95/12.95

Baby Field Greens | Carrots | Tomato | Candied Pecans

CAESAR SALAD 10.95/14.95

Crisp Romaine | Heirloom Tomato | Anchovy |
Parmesan Cheese | Croutons | Classic Caesar Dressing

CHICKEN COBB SALAD (GF) 15.98

Baby Field Greens | Romaine Lettuce | Gorgonzola Crumbles | Egg | Applewood Bacon | Cherry Heirloom Tomato | Avocado

ALLUVIA SPA SALAD (GF) 14.95

Butter & Iceberg Lettuce | Cucumbers | Cherry Tomato | Apple Chips | Mandarin Orange | Candied

Pecans | Lemongrass-Sage Champagne Vinaigrette

ENHANCE YOUR SALAD BY ADDING

Grilled Chicken Breast 5.00

Shrimp 7.00 Petite Salmon Filets 8.00

BEVERAGES

SODAS 4 00

Pepsi | Diet Pepsi | Mist Twist | Dr. Pepper | Lemonade

Ginger Ale | Mountain Dew | Raspberry Tea

COFFEE 4.50

CAPPUCCINOS & LATTES 4.50

ESPRESSO 4.95

CELESTIAL TEAS® 3.95

HOT COCOA 3.00

ENTRÉES

PAN ROASTED CHICKEN (GF) 22

22.95

Airline Chicken Breast | Yukon Whipped Potato | Red Wine Rosemary Jus | Seasonal Vegetables

ELK BOLOGNESE 21.95

Pappardelle Pasta | Elk | Classic Bolognese Sauce | Parmesan | Truffle Oil | Fresh Basil

SEARED SALMON FILET (GF) 27.95

Yukon Whipped Potato | Yellow Pepper Coulis | Seasonal Vegetables

12 OZ RIBEYE (GF) 40.95

Dry Rubbed & Grilled 12oz Ribeye | Yukon Whipped Potato | Housemade Steak Sauce | Seasonal Vegetables

WILD MUSHROOM RAVIOLI 17.95

Mushroom | Spinach | Rich Cognac Cream Sauce

ROOTBEER GLAZED PORK CHOP 29.95

Yukon Whipped Potato | Sautéed Leeks | Seasonal Vegetables

6 OZ FILET MIGNON 39.95

Yukon Whipped Potato | Shallot Marmalade | Housemade Steak Sauce | Seasonal Vegetables

SPAGHETTI & MEATBALLS

18.95

Spaghetti | Pompadour Sauce | Parmesan | Garlic Croustade

DESSERTS

CARAMEL APPLE PIE

8.95

Granny Smith Apples | Thick Caramel | Cinnamon

CRÈME BRULEE

MOLTEN LAVA CAKE

8.95

Caramelized | Fresh Berries

8.95

Raspberries | Salted Caramel | Crème Anglaise

NEW YORK STYLE CHEESECAKE 8.95

Graham Cracker Crust | Raspberry Coulis

GLUTEN FRIENDLY (GF)

* Please inform your server of any allergies, or health or dietary restrictions in order to best accommodate your needs. Raw and undercooked food may be hazardous to your health.

** Prices are exclusive of Colorado state sales tax and gratuity. A gratuity charge of 18% will be added to parties of six or more.

12.31.19