



APPETIZERS

EDAMAME HUMMUS

WITH RICE CRACKERS \$5

TUNA TARTARE

WITH CUCUMBER, TOASTED SESAME SEEDS AND SEAWEED CHIPS \$12

SPINACH & ARTICHOKE DIP

WITH CHIPS \$8

SALAD

RED WINE POACHED PEAR SALAD

SPINACH, RICOTTA CHEESE, CANDIED PECANS WITH BALSAMIC VINAIGRETTE \$9

GRILLED CHICKEN CAESAR SALAD

WITH PARMESAN REGGIANO CHEESE WAFER \$12

SOUTHWESTERN SALAD

CHEF'S SALSA, BLACK BEANS, ROASTED CORN & PEPPER JACK CHEESE WITH CILANTRO RANCH TOPPED WITH TORTILLA STRIPS \$9

ADD GRILLED CHICKEN \$4

SPINACH SALAD

CRANBERRIES, MANCHEGO CHEESE AND SUNFLOWER SEEDS WITH BALSAMIC VINAIGRETTE \$9

ADD BACON \$1.50 OR ADD GRILLED CHICKEN \$4

DINNER

WALNUT & EGGPLANT RAVIOLI'S

RED PEPPER FLAKE PASTA FILLED WITH EGGPLANT & WALNUT IN A SUNDRIED TOMATO CREAM SAUCE WITH SMOKED SALT \$14

COLORADO GRASS FED LAMB CHOPS

SERVED WITH A MINT CHIMICHURRI \$37

FISH OF THE DAY

PLEASE ENQUIRE \$ MARKET VALUE

FOXHALL FILET STEAK

TENDER BEEF TENDERLOIN SEASONED & FLAME GRILLED TO YOUR PREFERRED TEMPERATURE WITH PINOT NOIR DEMI GLAZE \$39

CRISPY FRIED CHICKEN

WITH A LEMON HOLLANDAISE SAUCE \$15

THE PADDOCK

CERTIFIED ANGUS BEEF BURGER ON A BRIOCHE BUN WITH CORNCOB SMOKED BACON & SMOKED GOUDA CHEESE \$14

WICKED BURGER

CERTIFIED ANGUS BEEF BURGER ON A BRIOCHE BUN, TOPPED WITH SPICY PIMENTO CHEESE & ROASTED POBLANO PEPPER \$12

ALL ENTREES INCLUDE CHEF'S CHOICE OF SIDES



DESSERT

CHEF'S DESSERT OF THE DAY \$ PLEASE ENQUIRE