

VALENTINE'S DAY CELEBRATION MENU

V-DAY COCKTAIL

LOVE Martini Malibu rum, peach schnapps, citron vodka, sugar rimmed glass, strawberry garnish \$10

TO START

Spinach & Artichoke Dip baby spinach, artichoke heart, monterey jack, parmesan, house cut chips \$14

Cowboy Calamari lemon aioli \$14

Crab Stuffed Mushrooms house made hollandaise sauce, stuffed with crab and cream cheese and topped with a light panko crust \$14

SALADS

Dressing Choices: BBQ Ranch, Ranch, Raspberry Vinaigrette, Caesar, Bleu Cheese

OFF-THE-GRILL ADDITIONS

Add pulled chicken | pulled pork | sliced brisket | bison chili \$6
Add grilled shrimp | crispy calamari | salmon \$8

Sunbird Cranberry Spinach farm field greens, candied walnuts, cranberries, goat cheese, roasted tomato \$12

Caesar Salad crisp romaine, garlic croutons, house-made caesar dressing \$8

Mixed Greens fresh lettuce, tomato, cucumbers, choice of dressing \$8

SOUPS

Front Range Bison Chili house specialty \$7

Bison Chili and Corn Bread Combo \$10

Crab Bisque maryland lump crab in a creamy tomato broth \$8

SIDES TO SHARE \$5

Sweet Potato Fries	Sautéed Shrooms with
Sunbird Smashed Potatoes	garlic
Sautéed Garlic Spinach	Sunbird Potato Fries
Seasonal Veggies	

BUTCHER BLOCK

Prime Rib* creamy horseradish, au jus, sunbird smashed potatoes, seasonal veggies 8oz \$24 | 12oz \$30

Colorado Sirloin* sunbird smashed potatoes & seasonal veggies 8oz \$25

Grilled Elk Chop* blackberry cabernet reduction, sunbird smashed potatoes & seasonal veggies \$35

Filet Mignon pepper crusted filet, green peppercorn demi-glace served with whipped mashed potatoes & seasonal veggies \$37

UPGRADE ADDITIONS

Mushroom Demi \$2 | Red Wine Gastrique \$2

MAMA'S SPECIALTY

Seafood Pasta Collage crab, shrimp, scallops and mussels with a lemon cream white wine beurre blanc sauce, served with garlic bread \$28

ENTRÉES

All entrées served with sunbird smashed potatoes and seasonal veggies

Baby Back Ribs slow cooked, fire roasted with brown sugar housemade bbq sauce half-rack \$20 | full-rack \$27

Chicken Pueblo sautéed chicken breast topped with our fire-roasted green chilis and topped with sunbird cheese \$23

Sweet Bourbon Salmon northwest salmon grilled with apple bourbon glaze \$25

Pecan Crusted Red Trout rocky mountain pan-seared trout with toasted pecan breading & grilled lemon \$25

DESSERTS \$8

Flourless Chocolate Cake

Raspberry Souffle with a vanilla crème anglaise

Red Velvet Cheesecake

General Manager *Mendy Coffey* / Executive Chef *Erik Grove*

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Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

