



DINNER MENU

July 10th - August 3rd

STARTER

A choice of one

Spinach & Artichoke Dip Baby Spinach, Artichoke Heart, Monterey Jack, Parmesan, House Cut Chips
Ecco Domani Pinot Grigio

Fried Mushrooms Chipotle Ranch
Kendall Jackson Vintner's Reserve Chardonnay

Front Range Bison Chili House Specialty
Apothic Red Blend

Chopped Salad Lettuce, Smoked Bacon, Tomato, Hard-Boiled Egg, Grilled Corn, Shredded Cheese, Red Onion, Avocado & Bleu Cheese Crumbles with Choice Of Dressing
Votre Sante Pinot Noir

ENTRÉES

A choice of one

Bison Burger* 8 oz Front Range Ground Bison, Aged Cheddar Cheese, Lettuce, Tomato, Onion & Served with a Side of House-Made Bacon Aioli, Sunbird Fries
Gnarly Head Old Vine Zinfandel

Pecan Crusted Red Trout Rocky Mountain Pan-Seared Trout with Toasted Pecan Breading & Grilled Lemon
Coppola Diamond Collection Yellow Label, Sauvignon Blanc

The Beef Brisket Rubbed with Our House-Spice Blend & Simmered Overnight in Brown Sugar, Tomato Glaze, Sunbird Smashed Potatoes and Seasonal Veggies
Massimo Malbec Mendoza, Argentina

SUPPLEMENTAL DISH

Prime Rib Creamy Horseradish, Au Jus, Sunbird Smashed Potatoes, Seasonal Veggies +\$5
Louis Martini Cabernet Sauvignon

DESSERT

A choice of one

Flourless Chocolate Cake

Old Fashioned Cheesecake

Sparkling Wine



\$25 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON