



## DINNER MENU

January 10th - February 7th

### STARTER

*A choice of one*

**Spinach & Artichoke Dip** baby spinach, artichoke heart, monterey jack, parmesan, house cut chips  
*Ecco Domani, Pinot Grigio, delle Venezie, Italy*

**Fried Mushrooms** chipotle ranch  
*Kendall-Jackson 'Vintner's Reserve', Chardonnay, California*

**Front Range Bison Chili** house specialty  
*Apothic Wines, 'Winemaker's Blend', California*

**Chopped Salad** lettuce, smoked bacon, tomato, hard-boiled egg, grilled corn, shredded cheese, red onion, avocado and bleu cheese crumbles with choice of dressing  
*Votre Sante, Pinot Noir, Sonoma*

### ENTRÉES

*A choice of one*

**Bison Burger\*** 8 oz front range ground bison, aged cheddar cheese, lettuce, tomato, onion and served with a side of house-made bacon aioli, sunbird fries  
*Gnarly Head 'Old Vine', Zinfandel, Lodi, California*

**Pecan Crusted Red Trout** rocky mountain pan-seared trout with toasted pecan breading, grilled lemon, sunbird smashed potatoes and seasonal veggies  
*Oyster Bay, Sauvignon Blanc, Marlborough New Zealand*

**The Beef Brisket** rubbed with our house-spice blend & simmered overnight in brown sugar, tomato glaze, sunbird smashed potatoes and seasonal veggies  
*Gascon, Malbec, Mendoza Argentina*

### SUPPLEMENTAL DISH

**Prime Rib** creamy horseradish, au jus, sunbird smashed potatoes, seasonal veggies +\$5  
*Louis Martini, Cabernet, California*

### DESSERT

*A choice of one*

**Flourless Chocolate Cake**

**Old Fashioned Cheesecake**

*Sparkling Wine*



**\$25 PER PERSON**

not including tax and gratuity

**WINE PAIRING | \$12 PER PERSON**