



NEW FRONTIERS

SMALL PLATES

Point Judith Calamari • 10 milk marinade, sriracha-honey-pepper blend, fresh pineapple mint salsa

Dueling Bruschetta • 9 teardrop tomato, parmesan, basil, cracked pepper; avocado puree, Pico de Gallo, micro cilantro

New Zealand Green Lip Mussels • 9 local chorizo, bell peppers, Roma, onions, sriracha cream sauce, grilled house bread

Fried Green Tomatillas • 5 corn meal, avocado-jalapeno puree, southern inspiration – way southern

Italian Prosciutto Asparagus • 7 di Parma, fresh asparagus, cracked pepper

Porcine Brussels • 8 low sodium smoked bacon, Brussels

Prime Skewer Trio • 9 prime rib, Thai peanut sauce, sriracha-honey chimichurri

Parmesan Truffle Fries • 4 fresh potato, parmesan, truffle oil, cracked pepper

Fresh Bread Dipper • 4 fresh baked mini baguette, EVOO, balsamic, cracked pepper

SOUP & SALADS

Parmesan Apple Salad • 6 spring lettuce, orange-wasabi dressing, shaved parmesan, Granny Smiths

Roasted Beet Salad • 6 red, golden, candy cane beets, spring greens, Muscat-beet vinaigrette, Maytag, grapefruit, spiced nuts

Local Garden Salad • 6 fresh veggies from our garden and Laramie's local Farmer's Market, preserved lemon vinaigrette

SIDEWAYS

Flying Fish • market price flown in fresh each week

Sage Infused Scallops • 29 wild chemical-free sea scallops, bacon Brussels hash, beet & balsamic reduction, Granny Smith

Laramie Reid Chicken • 26 half of a heritage free range, all natural chicken raised locally, mashed potatoes, carrots

Prosciutto Shrimp Scampi • 23 in classic scampi sauce infused with prosciutto over a wild mushroom risotto cake

Bistec de Patagonia • 36 tenderloin filet layered with King crab, lobster, gulf shrimp and asparagus, chimichurri, mashers

Free Range Chicken with Risotto • 16 free range Colorado chicken, locally foraged wild mushrooms, truffle oil

VEGETARIAN

v indicates vegan options; gl indicates gluten free

Sweet Potato "Pasta" • 14 market fresh veggies, dried cranberries, almonds, sweet potato "fettuccini" and iceberg-pesto V

Wild Mushroom Risotto • 13 locally foraged wild mushrooms, creamy risotto, mushroom stock V

Pasta Primavera • 15 market fresh veggies, fettuccini, choice of lettuce pesto, marinara, or olive oil V

Eggplant Parmesan • 18 balsamic and Italian herb marinated eggplant, marinara, provolone, fettuccini

