



GRILLE

## Entrees

### **Sesame Crusted Seared Ahi**

Wasabi Oil, Pickled Ginger, Sweet Soy, Sticky Rice, Seaweed Salad,  
Citrus Aioli, Nori  
26

### **Char Grilled Salmon & Sautéed Tiger Shrimp**

Lemon Cream Sauce, Artichoke Hearts, Wilted Spinach,  
Garlic Whipped Potatoes  
32

### **Seared Jumbo Diver Scallops & Tempura Shrimp**

Sweet Pea Manchego Risotto, Seared Broccolini, Lemon Saffron Beurre Blanc  
35

### **Lobster Linguini**

Grilled Half Lobster Tail, White Wine Cream Sauce, Spinach, Artichoke  
Hearts, Langostino, Cherry Tomatoes, Shaved Parmesan, Red Pepper Flakes,  
Rosemary Garlic Focaccia  
35

### **Goat Cheese & Herb Polenta with Wild Mushroom Ragù**

Creamy Polenta, Roasted Tomatoes, Wild Mushrooms,  
Rosemary Garlic Focaccia  
25

### **Sweet Bourbon Grilled Chicken**

Chargrilled Airline Chicken Breast, Jalapeno Cheddar Whipped Potato,  
Skillet Green Bean with Warm Bacon Vinaigrette  
26

### **Grilled Peppercorn Crusted Ribeye**

Chipotle Miso Drawn Butter, Cheddar Jalapeno Whipped Potato, Seared  
Broccolini, Fried Onion  
40

### **Char Grilled Filet**

Cabernet Miso Bacon Beurre Rouge, Garlic Whipped Potatoes,  
Seared Broccolini  
38

### **Roasted Lamb Rack**

Garlic Roasted Fingerlings, Cilantro Chimi,  
Skillet Green Bean with Warm Bacon Vinaigrette  
38

### **Add Lobster Tail to Any Entree**

19

214 Pagosa St. 970-264-0999

20% Gratuity added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness