



GRILLE

## Entrees

### Sesame Crusted Seared Ahi

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

26

### Char Grilled Salmon and Sautéed Tiger Shrimp

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

32

### Seared Scallops and Shrimp Tempura

Lemon Cucumber Relish, Spicy Tangerine Gastrique, Ginger Carrot Slaw,  
Jalapeno Basil Vinaigrette

35

### Lobster Linguini

Lobster, Langostino, White Wine Sauce, Spinach, Artichoke Hearts, Cherry  
Tomatoes, Shaved Parmesan, Red Pepper Flakes, Grilled Bread

35

### Grilled Vegetable Brochette

Cilantro Chimichurri, Mediterranean Cous Cous Salad, Soft Pita Bread

21

### Pan Roasted Chicken Breast

Lemon Rosemary Beurre Blanc, Garlic Whipped Potatoes, Sautéed Asparagus

26

### Roasted Lamb Rack

Yogurt Cucumber Dill Tzatziki Sauce, Moroccan Cous Cous Salad,  
Sautéed Asparagus

38

### Char Grilled Filet

Cabernet Miso Bacon Beurre Rouge, Garlic Whipped Potatoes,  
Sautéed Asparagus

38

### Thai Ribeye

Garlic Whipped Potatoes, Spicy Citrus Ponzu, Thai Peanut Sauce,  
Sautéed Asparagus

40

### Roasted Lobster Tail & Grilled Filet

Drawn Butter, Lemon, Garlic Whipped Potatoes, Sautéed Asparagus

49

20% Gratuity added to parties of 8 or more  
214 Pagosa St. 970-264-0999. Consuming raw or undercooked meats, poultry, seafood, SHELLFISH, or eggs may  
increase your risk of food borne illness"