



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 Jumbo Diver Scallops and Tempura Shrimp

Sweet Corn Risotto, Roasted Garlic Brussels Sprouts, Peppadew Pepper Puree

35

Lobster Linguini

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

35

Tempura Vegetable Udon Noodle Bowl

Chef's Assorted Tempura Fried Vegetables,
Flavorful Miso Dashi Broth, Japanese Wheat Noodles

20

Chicken and Waffles

Crispy Fried Chicken, Crisp Blueberry Waffle,
Honey Pecan Cinnamon Butter, Warm Vermont Maple Fruit Compote

26

Grilled Peppercorn Crusted Ribeye

Mushroom Demi Glace, Twice Baked Potato, Tempura Asparagus

40

Char Grilled Filet

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

38

Roasted Lamb Rack

Jalapeno Cilantro Risotto, Toasted Cashew Basil Pesto,
Roasted Garlic Brussel Sprouts

38

Roasted Lobster Tail & Grilled Filet

Crimini Mushroom Demi Glace, Twice Baked Potato, Sautéed Asparagus

49

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