

DENVER RESTAURANT WEEK

March 11th Thru March 20th

**\$90.00 for two Or \$45.00 for one
THREE COURSE DINNER**

First Course

**Salad choice and
Green Chili Corn bread
topped with honey butter**

Select one of the following salads (per person)

Caesar Salad

Fresh cut romaine, croutons, shaved parmesan
tossed in our house-made Caesar dressing baked parmesan crisp

Seasonal Salad

Fresh greens, dried cherries, candied pecans, apple slices,
red onion, goat cheese, with maple vinaigrette

Garden Salad

Fresh greens, tomatoes, carrots, onion, cucumber,
red pepper, your choice of dressing

Second Course

Select one of the following entrees (per person)

Orange Glazed Salmon

Center Cut Salmon, pan seared and topped with a brown sugar orange glaze, choice
of white cheddar mashed potatoes or Chef's vegetable of the day

Center Cut New York Strip

A Natural 12 oz New York strip, grilled to your specification, topped with truffle
butter, choice of white cheddar mashed potatoes or Chef's vegetable of the day

Truffle Honey Chicken

Pan seared Frenched 10oz Chicken Breast, black truffle honey glaze,
crispy goat cheese polenta cake, sauteed asparagus

Third Course

One each

Tiramisu

Traditional Italian Specialty
served with vanilla bean whipped cream, berry garnish