

DINNER

APPETIZER, SOUP, SALAD

Cup of Soup \$4 / Bowl of Soup \$7

Cup of Soup du Jour and Mixed Green Salad \$10

Mixed Green Salad, Cherry Tomatoes, Balsamic Vinaigrette \$7

Chopped Caesar Salad, White Anchovy Vinaigrette, Grated Grana \$12
(add Grilled Chicken \$5 / add Grilled Shrimp \$6)

Colorado Cobb Salad, Petite Mixed Greens, Cucumber, Grape Tomato, Apple Wood Bacon, Egg, Haystack Goat Cheese, Sherry Vinaigrette \$15

Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce, Celery Tops, Lemon \$14

Crisp Truffle Fries, Garlic Aioli and Parmesan \$8

MAIN COURSE

Charbroiled Sirloin Cheese Burger & Fries \$11
(choice of: Gorgonzola, Cheddar, Swiss add: Sautéed Mushrooms, Grilled Onions, Bacon \$1 each)

Face Bar Guacamole Bacon Swiss Burger with Togorashi Fries \$13

Sliced NY Steak Sandwich, Gorgonzola, Caramelized Onions & Fries \$15

Lightly Curried Chicken Salad Croissant, Petite Mixed Green Salad, Chips \$14

Classic Ruben, Choice Corned Beef, Sour Kraut, 1,000 Island with Fries \$14

Carolina Style Pulled Pork Sandwich, Cole Slaw, Red Onion, Pickles with Fries \$13

Asian Chicken Salad, Mae Ploy and Sweet Soy Glazed Chicken, Mixed Greens, Cabbage, Snap Peas, Cucumber, Miso Soy Vinaigrette \$15

Grilled Atlantic Salmon, Tomato & Asparagus Salad, with Gorgonzola and Balsamic Vinaigrette \$14

Grilled Portobello Melt, Marinated Portobello Mushrooms, Provolone Cheese on Rye Bread with Truffle Fries \$13

DESSERT \$9

Vanilla Bean Crème Brûlée with Dark Chocolate Cake Bites

Morello Cherry Crisp with Toasted Almond Gelato, Almond Florentine

Mascarpone Cheesecake with Oreo Streusel, Nutella Sabayon, Raspberry Compote

Bittersweet Chocolate Mousse with Amaretti Cookies, Valrhona Chocolate Crisp