

Appetizers



Shrimp Cocktail

Served with cocktail sauce and a fresh lemon wedge

7.50

Vegetable Spring Rolls

Sweet chili garlic sauce

6.50

Side Salads



Caesar

Crisp Romaine lettuce, parmesan cheese and croutons tossed in our house Caesar dressing.

4.25

Chopped Iceberg

Topped by blue cheese, red onion, chopped bacon, sliced eggs and grape tomatoes.

3.95

Baby Spinach

With goat cheese, dried cranberries and toasted almonds.

4.25

Soup



Country Chicken Vegetable

3.75

Butternut Squash Bisque

3.75

Soup Du Jour

3.75

Pasta Selections



Linguine with Marinara-Meat sauce

Hearty marinara meat sauce served over linguine noodles with fresh grated parmesan. Served with the vegetable of the day.

12.95

Cavatappi and Shrimp

Sautéed Shrimp and cavatappi pasta tossed with bacon, tomatoes, spinach, mushrooms and a pesto cream sauce. Served with the vegetable of the day.

13.95

Entrée Salads



Classic Caesar

Crisp Romaine lettuce tossed in our house Caesar dressing, topped with croutons and aged parmesan cheese and served with your choice of grilled chicken breast, salmon or shrimp.

12.95

Organic Baby Spinach Salad

Topped with goat cheese, dried cranberries, and toasted almonds. Served with your choice of grilled chicken breast, salmon or shrimp.

12.95

Avocado or Tomato Tuna Salad

An avocado or vine ripe tomato cut in half and topped with tuna salad and served with mixed greens, fruit salad, and cottage cheese.

11.95

Salad Dressing Selections



Caesar, Balsamic Vinaigrette, 1000 Island, Bleu Cheese, French, Ranch, Raspberry Vinaigrette, and Italian Roasted Pepper.

Entrees



All Entrees are accompanied by your choice of two sides:

Choices include: Sweet Potato, Baked Potato, Brown Rice Medley, Mashed Potatoes, Sweet Potato Fries, French Fries, Onion rings, Sautéed Spinach, Corn, Carrots, Green Beans, Broccoli, Peas, Asparagus, or Vegetable du Jour.

Grilled Atlantic Salmon Filet

Grilled Salmon Filet topped with a Sundried Tomato Butter

17.95

Sautéed Beef Tenderloin Steak

A 5 ounce filet of Sterling Silver upper choice beef, dry rubbed and cooked to your specifications and topped with sautéed mushrooms and a Chianti reduction.

18.95

Steamed Twin Lobster Tails

Two, four ounce Canadian lobster tails steamed and served with drawn butter and lemons.

22.95

Chicken Breast Picatta

Sautéed breast of chicken, served with a white wine, lemon and caper sauce.

16.95

Broiled Colorado Lamb Loin Chop

One 6 ounce lamb loin chop broiled to perfection and served with mint jelly.

16.95

Grill Menu



Build Your Own Sandwich

Choose between ham, turkey, tuna salad, or bacon, with your choice of American, Swiss, or Cheddar cheese and served with lettuce tomato and red onion. Served on your choice of Rye, Wheat or White bread and the side of your choice.

8.00

Balfour Sandwich

Your choice of Grilled Beef Patty or Chicken Breast, with Lettuce, Tomato, and Onion on a toasted bun with your choice of American, Swiss, cheddar or bleu cheese.

Served with the side of your choice

8.50

Balfour Club

Turkey, ham, bacon, lettuce, tomato and avocado on toasted whole wheat bread.

Served with the side of your choice

8.50

Soup and Salad Combo

Your choice between Caesar, Spinach or Iceberg Salad and a choice of Chicken Vegetable Rice, Butternut Squash Bisque or Soup of The Day

6.50

Grilled Ham & Cheese Sandwich

Served on whole wheat bread with the side of your choice

6.50

Tuna Melt

Albacore tuna salad with Swiss cheese served on rye.

With the side of your choice

8.50

Quesadilla

Grilled with your choice of chicken, shrimp or cheese and served with salsa and sour cream and the side of your choice.

8.50

Your Choice of Sides Are:

French Fries, Fruit Salad, Cottage Cheese, Vegetable Du Jour, Sweet Potato Fries, Onion rings or Carrot and Celery Sticks

Dessert Menu



Brownie Sundae
Apple-Cranberry Crisp ala mode
Old Fashion Carrot Cake
Pie Du Jour
3.75

Assortment of Ice Creams and Sorbets
Ask Your Server for Available Flavors
2.00

Wine List



White Wine

Carlson Chardonnay \$5.50/Glass \$17.00/Bottle

Colorado-grown, off dry, fruity, medium-bodied and deliciously un-oaked. Enjoy the aromas of pear, green apple, lemon and honey.

Cline Viognier \$4.75/Glass \$14.00/Bottle

Cline's Viognier offers rich and distinctive aromas of pears, apricots, orange blossoms and honeysuckle.

Bolla Pinot Grigio \$3.75/Glass \$13.00/Bottle

Pinot Grigio has the fresh, summer fruit flavors of peaches and limes, with a taste that is soft, generous and well-balanced

Pink Truck Rose \$4.75/Glass \$14.00/Bottle

This exceptional blend exhibits berry and citrus aromas and strawberry, raspberry and pomegranate flavors that tantalize the palate. Juicy orange notes make for a delicious, bright finish.

Red Wine

Carlson Laughing Cat Red \$5.50/Glass \$17.00/Bottle

Carlson Vineyards' Laughing Cat Sweet Baby Red is a semi-sweet red blend which is primarily Merlot. This red wine is medium-bodied with aromas of raspberries and other berries.

Ruffino Chianti \$4.75/Glass \$14.00/Bottle

Chianti features a deliciously vinous bouquet, where the floral and fruity notes lead towards a finish of slightly spicy scents of wild cherry and hazelnuts. Medium-bodied, Chianti Ruffino is pleasantly fruity, harmonious and persistent.

Cline Mouvedre \$5.50/Glass \$17.00/Bottle

Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel.

