

CHEF'S PRIVATE DINING SELECTIONS

\$45

CHOICE OF SOUP OR SALAD

CAESAR SALAD MGF

PORK GREEN CHILI MGF

ENTRÉE

POLLO ASADO MGF

Colorado's *RedBird Farms* Boneless Half Chicken, 24-Hour Marinade, Cold Smoked & Grilled-To-Order, Borracho Beans, Charred Corn Cole Slaw, Fresno Hot Sauce

CHICKEN ENCHILADAS MGF

Ranch Style Beans, Cilantro Lime Rice, Vegan Red Chili Sauce, Lime Crema, Cotija, Pico de Gallo

ROCKY MOUNTAIN RUBY TROUT MGF

Cornmeal Dusted & Pan-Fried, Caramelized Onions, Roasted Mushrooms, Harissa Chickpeas, Chimichurri

CHOICE OF DESSERT

KEY LIME PIE

Dulce Vida Reposado Whipped Cream, Lime Zest

FLOURLESS CHOCOLATE TORTE MGF

Strawberry Rhubarb Compote, Dulce Vida Reposado Whipped Creme

\$55

CHOICE OF STARTER

CAESAR SALAD MGF

PORK GREEN CHILI MGF

SNAKE BITES MGF

ENTRÉE

POLLO ASADO MGF

Colorado's *RedBird Farms* Boneless Half Chicken, 24-Hour Marinade, Cold Smoked & Grilled-To-Order, Borracho Beans, Charred Corn Cole Slaw, Fresno Hot Sauce

ROCKY MOUNTAIN RUBY TROUT MGF

Cornmeal Dusted & Pan-Fried, Caramelized Onions, Roasted Mushrooms, Harissa Chickpeas, Chimichurri

CHICKORY CURED CAB SHORT RIB MGF

Masa & Sweet Potato Gnocchi, Spring Peas, Oyster Mushrooms, Olive & Mushroom Conserva

CHOICE OF DESSERT

KEY LIME PIE

Dulce Vida Reposado Whipped Cream, Lime Zest

FLOURLESS CHOCOLATE TORTE MGF

Strawberry Rhubarb Compote, Dulce Vida Reposado Whipped Creme

\$65

CHOICE OF STARTER

CAESAR SALAD MGF | PORK GREEN CHILI MGF

BRUSSELS & CAULIFLOWER MGF/VG

STREET CORN NACHO MGF

ENTRÉE

POLLO ASADO MGF

Colorado's *RedBird Farms* Boneless Half Chicken, 24-Hour Marinade, Cold Smoked & Grilled-To-Order, Borracho Beans, Charred Corn Cole Slaw, Fresno Hot Sauce

ROCKY MOUNTAIN RUBY TROUT MGF

Cornmeal Dusted & Pan-Fried, Caramelized Onions, Roasted Mushrooms, Harissa Chickpeas, Chimichurri

CHICKORY CURED CAB SHORT RIB MGF

Masa & Sweet Potato Gnocchi, Spring Peas, Oyster Mushrooms, Olive & Mushroom Conserva

14OZ YUCATAN RIBEYE MGF

Yucatan Spice Marinade, Yukon Smashed Potatoes, Asparagus, Plantain Butter

CHOICE OF DESSERT

KEY LIME PIE

Dulce Vida Reposado Whipped Cream, Lime Zest

FLOURLESS CHOCOLATE TORTE MGF

Strawberry Rhubarb Compote, Dulce Vida Reposado Whipped Creme

ABUELITA'S POTS DE CREME MGF

Whipped Creme, Cinnamon

STEAK AND BURGER TEMPERATURES ARE COOKED TO MEDIUM AT BANQUET FUNCTIONS

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish and breaded items.



CHEF'S PRIVATE DINING SELECTIONS

BREAKFAST \$20

OPTIONAL STARTERS +5

YOGURT PARFAIT MGF

House Made Granola, Yogurt,
Strawberries, Banana

OATMEAL MGF

Brown Sugar, Banana, Raisins

ENTRÉE

BREAKFAST BURRITO

Chorizo, Breakfast Potatoes, Scrambled Eggs,
Cheddar Jack Cheese, Flour Tortilla,
Pork Green Chile, Sour Cream

CATTLEMAN'S* MGF

Scrambled Eggs, Bacon, Breakfast Potatoes, Toast

GOLDEN OMELET* MGF

Spinach, Mushrooms, Pepper Jack Cheese,
Breakfast Potatoes, Toast

TRES LECHES FRENCH TOAST

Grateful Bread Co. Brioche,
Cherry Compote, Pistachio Crumble,
Vanilla Whipped Mascarpone

LUNCH \$22

OPTIONAL STARTERS +5

SNAKE BITES MGF

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

CAESAR MGF

Romaine, House Made Crouton, Parmesan Cheese, Cilantro, Charred Corn

PORK GREEN CHILI MGF

ENTRÉE

HONEY CHIPOTLE CHICKEN MGF

Kale, Mango, Goat Cheese, Cherry Tomatoes, Red Peppers,
Candied Pecans, Cilantro Lime Vinaigrette

CHICKEN ENCHILADAS MGF

Shredded Chicken, Local Blue Corn Tortillas, Red Chile Sauce,
Queso Fresco, Lime Crema, Cilantro Lime Rice, House Beans

TABLE MOUNTAIN CARNITAS BURRITO

Charred Corn Salsa, Cilantro Lime Rice, House Beans, Cheddar Jack Cheese,
Green Chili, Pico de Gallo, Lime Crema.

ANGUS BURGER* MGF

Lettuce, Red Onion, Tomato, Cheddar Cheese, French Fries

DESSERT +9

KEY LIME PIE | PIÑON CHOCOLATE TORTE

ABUELITA'S POTS DE CREME

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