



Starters

Ahi Tuna Tartare

Avocado, Ginger Wasabi Aioli
Grilled Pappadum shell
12

Duck Confit

Grilled pears, lavender honey &
Parmesan Touille
11

Pork Pot Stickers

Sweet Apple Slaw and Chili Ponzu Sauce
9

Colorado Grilled Quail

Stuffed with Prosciutto and Fig with
Bourbon Molasses Glaze
11

Shrimp Jumbo

Jumbo Shrimp in a Creamy Sherry Broth
Andouille, Poblanos, Caramelized Onions, Cheddar
Cheese Grits
11

Crab Wontons

With kiwi & prickly pear sauce
9

Second

Vidalia Onion

With a melted Gruyere crostini
8

The Caesar

Hearts of Romaine, creamy Caesar dressing,
herbed croutons, and Parmesan crisp

Grilled Chicken 14, Seared Ahi Tuna 16

Balata 'House'

Mixed field greens with carrots, tomatoes,
dried fruit & creamy balsamic dressing
9

Puree of Black Bean

Cilantro & Chili Lime Cream
7

Grilled Portabella

Portabellas, pears, goat cheese, spiced
walnuts & warm Vanilla dressing
11

Organic Tri-Color Beets & Spinach

Spiced Pistachios, Bleu Cheese and a
caramelized shallot, & apple smoked bacon
Vinaigrette
12

Main

Parmesan Crusted Diver Scallops

Herb Blood Orange Risotto & Ginger-Basil
Beurre Blanc
28

Colorado Lamb Shank

Braised Lamb Shank, Roasted Root Veggies,
Creamy Polenta & Anise Jus
30

14 oz. Angus Ribeye

Gruyere Yukon Gratin, Bleu Cheese Gremolata
Roasted Portabella Sauce
27

Chicken Fettuccini

Grilled Chicken, Andouille Sausage,
Mushrooms, Roasted Poblanos
Creole sauce
19

Miso Vegan

Grilled marinated Tofu, Baby Bok Choy, in
a Miso Broth with Tempura Asparagus
17

Pork Tenderloin

Pan fried Medallions Yukon Mash &
Apple Calvados cream
24

Sesame Ahi

Lavender Jasmine Rice, Baby Bok Choy
Vanilla Citrus Glaze
24

Crisp Rotisserie Duck

Caramelized Onion Yukon Mash
Cranberry marmalade
26

Buffalo Tenderloin

Grilled Colorado Buffalo
Sweet Potato Mash, Shiraz Reduction
& frazzled Ruby Onions
34

Mountain Trout

Basil Pistachio stuffed Trout, Veggie Pearl
Pasta & Pear Brandy Butter
21

