



Restaurant Week Menu February 25-March 9, 2012

First Course (choice of one)

- Crispy Sweet and Sour Calamari
- Shrimp Enchiladas with goat cheese and chipotle cream
- Parmesan breaded Artichoke Hearts

Second Course (choice of one)

- Java Salmon** rubbed with coffee, ancho chile powder, and brown sugar, served with a mild goat cheese orzo
- Commander's Pasta** Cajun andouille sausage and grilled chicken sautéed with garlic, wine and cream, tossed with fettuccine
- Buffalo Short Ribs** slow-cooked and served with five-spice sweet potato puree, and a roasted Shiitake, radish, and scallion salad
- New York Strip** grilled and served with sautéed garlic, shrimp, tempura onion rings and whipped potatoes
- Colorado Lamb Chops** with a guajillo chile almond mole, SW potato hash and a goat cheese pepperjack quesadilla

Third Course (choice of one)

- Tres Leches
- Home Made Ice Cream
- Flourless Chipotle Chocolate Souffle Cake, amaretto ice cream, dulce de leche, and spiced almonds

\$52.80 per couple or \$26.40 per person, excludes tax and gratuity

No substitutions or split plates

We gladly accept Visa, MasterCard and Discover. Sorry, no checks.
18% gratuity added to parties of 7 or more. We reserve the right to refuse service.