

After 5 Dinner Menu



Appetizers



- Beef & Blue Cheese Bruschetta** – Beef & Blue Cheese Bruschetta – Tenderloin tips with blue cheese and caramelized onions on a crispy crostini..... \$10
- Steamed Mussels** – Mussels steamed with white wine, fresh herbs and garlic \$12
- Spinach & Artichoke Dip** – Creamy spinach and artichoke dip served with tortilla chips \$9
- Roasted Beet Salad** – With pecans, red onions goat cheese topped with a dijon vinaigrette \$9

Pasta



- Fettuccini Alfredo** – Fettuccini tossed in alfredo sauce with fresh spinach and tomato. Served with garlic toast..... \$13
- Chicken add \$4
- Steak* add \$8
- Grilled Salmon..... add \$7
- Shrimp..... add \$6

Entrees



All entrees served with choice of garlic mashed red skinned potato, baked potato or wild rice and vegetable du jour.

- Grilled Swordfish** – Served with a red pepper coulis..... \$20
- Grilled Atlantic Salmon** – Char-grilled salmon filet topped with fresh Pineapple Salsa..... \$18
- Ribeye Steak*** – 10 oz. juicy, hand-cut Colorado beef grilled to perfection and topped with maitre d' butter \$23
- Chicken Pot Pie** – Creamy chicken and vegetables topped with fresh biscuits \$14
- Chicken Fried Steak** – Served golden brown and topped with our signature country gravy \$16
- Pork Chops** – Boneless Center cut pork chops grilled and finished with a chipotle cranberry sauce..... \$18
- Filet Mignon*** – Hand cut 6 oz. filet, grilled to order and served with Pink peppercorn demi glas..... \$28
- Bacon Wrapped Bison Meatloaf** – A blend of ground bison, beef and seasonings, bundled in smoky bacon and topped with chipotle ketchup \$15
- Friday Night** – All you can eat fish and chips \$13
- Saturday Night** – Smoked Prime Rib* \$20
(Legacy Beef in Greeley, CO)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Beverages



Draft Beers

Coors Light

Bud Light

Buffalo Gold (Boulder Beer Company)

Ask about our rotating Colorado craft beer taps

Wine

Stone Cellars by Beringer

Whites

Chardonnay

Sauvignon Blanc

Pink Moscato

Pinot Grigio

Reds

Shiraz

Cabernet Sauvignon

Merlot

Pinot Noir

Specialty Cocktails

Cosmopolitan

House Bloody Mary

House Margarita

Irish Coffee

Lemon Drop Martini

Manhattan

Mimosa

Old Fashioned

Happy Hour Menu



3-6 p.m. Daily

Drink Specials

Coors Light Pints.....\$2

Bud Light Pints\$2

Buffalo Gold Pints.....\$3

House Wines.....\$4

House Red Sangria.....\$5

Food Specials

Buffalo Wings – 5 Jumbo smoked wings tossed in your choice of sauce and served with ranch or blue cheese dressing.....\$5

Pulled Pork Sliders – 2 pulled pork sliders served with pickle and onion\$5

Mozzarella Styx – 4 Mozzarella sticks served with marinara sauce\$5

Coconut Shrimp – 4 deep fried shrimp served with mango habanero dipping sauce.....\$5