

APPETIZERS

Bruschetta

Grilled ciabatta bread rubbed with garlic, olive oil, and Parmigiano-Reggiano, tomato basil relish, and aged balsamic vinegar, \$8

Spinach & Brie Dip

Creamy imported Brie & spinach dip served in a freshly baked bread boule; garden fresh veggies, \$9

Calamari Duster

Chili-dusted calamari served over fried basil and wilted radicchio salad, with citrus-caper aioli and fiery tomato sauce. \$9

Spicy Colorado Shrimp

Shrimp grilled on skewers, seasoned with secret Colorado spice, served high atop cool mixed greens, accented with sauce rémoulade, \$11

Sambal Tuna Tartar

Sushi-grade tuna, blended with sambal mayonnaise; nori chips topped with sesame seeds and radish sprouts, \$11

Green lip Mussels in a Thai Coconut Cream

Mussels in a sweet coconut cream sauce, accented with lemon grass and red chilies; served with crusty toasted ciabatta, \$12

Dijon Buffalo Carpaccio

Cracked black peppercorn-crusting buffalo, baby greens salad, caper berries, Parmigiano-Reggiano & Dijon aioli, \$10

Grilled Baby Lamb Chops

Rosemary-marinated lamb chops served with a shoestring cucumber salad, sweet tomato chutney, and aged balsamic vinegar, \$12

Rocky Mountain Charcuterie & Cheese Sampler

Venison sausage with wild blueberries, salt-cured prosciutto with sun-dried figs, and buffalo and chipotle chili sausage, accented by Cabrales blue cheese, and Danish Brie, accompanied by Pommery mustard and raspberry-cherry marmalade. \$15

Split Charge - \$3.00 - To Go for any menu item - \$1.00

An 18% Gratuity will automatically be added to your check for parties of 6 or more.

SOUPS AND SALADS

White Bean Chicken Chili

Our signature white chicken chili served with green onions, sour cream, and Cheddar cheese.

In a bread boule, \$9

Bowl, \$6

Cup, \$5

Soup Du Jour

Our Chef's ever-changing creation.

In a bread boule, \$8

Bowl, \$5

Cup, \$4

French Onion Crock

Traditional onion soup topped with an herbed crouton and baked with Gruyère cheese, \$7

Lobster Bisque

Savory lobster enveloped in brandy and reduced cream, finished by a fennel Chantilly and brioche crisp, \$9

Silvertree Salad

Organic field greens with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds; balsamic vinaigrette, \$8

The "Wedge"

Thick cut wedge of iceberg lettuce topped with a pancetta vinaigrette, fresh sliced roma tomatoes, sourdough crouton, and Maytag® blue cheese crumbles, \$9

Traditional Caesar Salad

\$8

Salad additions to make a meal!

Add grilled chicken, \$4

Add grilled salmon, \$6

Add sautéed shrimp, \$5

Get it blackened! \$.75

Stacked Caprese

Hand-pulled fresh Mozzarella, vine-ripened tomatoes, roasted garlic olive tapenade, and pesto, \$8

ENTRÉES

All entrees served with Brothers' Salad and freshly baked bread.

Sterling Silver Tenderloin of Beef

Grilled herb-marinated filet served over creamed Boursin cheese and spinach, with dauphinoise potato, thyme-infused tomato confit, cipollini onions, and roasted garlic jus lie, \$34

Braised Lamb Shank

14-ounce lamb shank braised in a savory white wine broth, accented with whole garlic, oregano, mint, and roma tomatoes, served over pumpkin sage risotto, \$30

Muscovy Duck

Grilled duck breast sliced and served with potato sage hash, pomegranate, sweet cherry reduction, and bouquetière of baby vegetables, \$29

Colorado Elk Sirloin

Coriander and anise-encrusted sirloin of elk, pan-roasted and accompanied by a potato mousseline, asparagus, and port wine demi-glace, \$34

Bouillabaisse

Provençal fisherman's stew prepared with a rich tomato saffron broth, shrimp, scallops, white fish, mussels, and fennel; served with a baked crouton and fresh chervil, \$25

Ruby Red Trout

Served en papillote with julienne root vegetables, Brussels sprouts, mushroom risotto, and Dijon tarragon butter, \$26

Tangerine Red Snapper

Tender filet of red snapper, pan-seared and accented with a tangerine gastrique, served with jasmine rice, citrus supremes, and crunchy sugar snap peas, \$28

Chef's Daily Fish Special Selection

Market Price

SLOW COOKING

Brothers' Grille

Famous Rotisserie Chicken

Garlic, fresh thyme-, rosemary- and chervil-rubbed young chickens, slow-roasted on a rotisserie spit, served with Yukon Gold mashed potatoes and fire-roasted vegetables, \$24

BBQ Baby Back Pork Ribs

Rubbed with brown sugar and mesquite and braised with Jack Daniels BBQ sauce, served with sea salt-encrusted Colorado baked potato and butter-poached broccolini, \$25

Rotisserie Roasted

Sterling Silver® Prime Rib

Glazed with fruita mostarda and infused with garlic and fresh herbs, this 12-ounce cut is served with sea salt-encrusted Colorado baked potato, fire-roasted vegetables, and mustard horseradish dressing, \$29
"King Cuts" available for \$2.00 per ounce.

PASTAS

Cavatelli Gratin

Baked cavatelli tossed with roasted pork, pomodoro sauce, Asiago cheese gratin, and broccolini, \$20

Chicken Pappardelle

Lemon and red pepper pappardelle pasta tossed with grilled chicken, roasted peppers, and olives, and accented with a savory blend of tomato, Parmesan cheese, and cream, \$19

Portabella Mushroom Ravioli with Prawns

Jumbo shrimp sautéed with strips of portabella mushrooms, garlic, and tomato, enveloped in a sherry cream sauce and accented with fresh oregano, \$24

BISTRO PIZZA

Carnivore

Pepperoni, sausage, and Canadian bacon smothered in Mozzarella, \$17

Vegetarian

Artichoke hearts, pesto, garlic, Spanish onions, bell pepper, fresh tomatoes, and Mozzarella, \$14

Cheese Lovers Only

Fresh Mozzarella, Cheddar, Provolone, and Parmesan cheeses, \$13

BBQ Chicken

Rotisserie-pulled chicken, caramelized onion, BBQ sauce, and Mozzarella cheese, finished with Italian parsley, \$16

Build Your Own

Start with a “Cheese Lovers Only” pizza and add your favorites! Choose from pepperoni, sausage, Canadian bacon, garlic, mushrooms, onions, olives, pineapple, and bell peppers, \$13
Plus \$1.00 for each additional item

DESSERTS

Crème Brulee

Classic baked custard with caramelized sugar topping

\$8

Mini Apple Galette

Layered ripe apples tossed with cinnamon and sugar, baked in a flakey pastry shell, served warm and topped with caramel sauce and vanilla ice cream

\$9

Strawberry Cheesecake

Refreshingly light cheesecake topped with fresh strawberries and whipped cream

\$9

Chocolate Seventh Heaven

Seven layers of dark chocolate cake and silky smooth chocolate filling encased with dark chocolate ganache

\$9

Snow Cap Brownie

Fudge brownies with vanilla and chocolate ice cream, hot fudge, and whipped cream

\$8

Handcrafted Ice Creams

All natural super premium selections of chocolate ganache or vanilla bean— a new level of indulgence.

\$6

Fireside S'mores

Our famous dinner dessert delicacy!

Make your own s'mores at your table: roast marshmallows over a “campfire,” then put them between graham crackers with Hershey’s chocolate bars—yummy!

\$10