DINNER

Appetizers

**EASY STREET COCKTAIL** Jumbo Shrimp/Odell’s Easy Street Wheat/Remoulade/Chipotle Cocktail Sauce $10

**SHRIMP AND POLENTA** Jumbo Shrimp/Stone Ground Polenta/Poblano/Chorizo/Manchego/Citrus Sauce $11

**CHICKEN WINGS** Bold & Spicy or Thai Sweet Chili $9

**EDAMAME** Ginger Soy/Fleur De Sel $7

**TRES FRESCAS** Avocado/ BUFFALO MOZZARELLA/Olive Oil/Fleur De Sel $8

Soups

**CHICKEN TORTILLA** Cup 3 / Bowl 5

**SOUP OF THE DAY** Cup 3 / Bowl 5

Salads

**SPRING CREEK CAESAR** Romaine Hearts/Chipotle Caesar Dressing/Manchego/Multi Grain Crouton
Choose From: Citrus Salmon/Lime Peppered Shrimp/ Colorado Farmed Ancho Chicken $11

**COLORADO CHICKEN SALAD** Colorado Farmed Ancho Chicken/Gorgonzola/Candied Pecans/Dried Cranberries/Green Apples/Raspberry Chipotle Dressing $12

**SOUTHWEST SALAD** Heirloom Tomatoes/Tortillas/Monterey Jack/Cheddar/Black Bean Corn Salsa/Front Range Chicken $12
Substitute Jumbo Shrimp or Ground Bison for 1 surcharge

**TUNA AND HEIRLOOM BREAD SALAD** Ahi Tuna/Heirloom Tomatoes/Capers/Warm Focaccia/Lemon Scallion Vinaigrette $13

**POUDRE SALAD** Bermuda Onion/Heirloom Tomatoes/Toasted Pepitas $8

Please let your server know of any special dietary restrictions or food allergies that we can assist with in preparation of your meal.
DINNER

Chef’s Selections

**PASTA DIABLO**  Cavatappi/Chili Rubbed Chicken/Chorizo/Vodka Sauce/Manchego/Scallions/Toasted Pepitas  **18**

**TRI-COLOR TORTELLONI**  Sundried Tomatoes/Hazel Dell Mushrooms/Leeks/Peas/Madeira Cream  **17**

**FILET MIGNON**  USDA Angus/Ragu de Hongos/White Truffle Mashed Potatoes  **28**

**Camarones Al Tequila Y Limon**  Jumbo Shrimp/Lime/Poblano/Tomato/Black Quinoa Rice Pilaf  **20**

**TORRE DE VEGETALES**  Quinoa/Vegetable/Tofu/Ginger-Miso  **14**

**FIVE SPICE SCALLOPS**  Diver Scallops/Five Spice/Glass Noodle/Corn/Pepper/Edamame/Lime Cilantro  **22**

From The Grill  (Served with a Choice of Side Item)

**COLORADO TROUT**  Trout/Pepita/Sherry/Honey/Orange  **18**

**COLORADO RIBEYE**  USDA Angus/Shallots/Malbec Demi  **25**

**GRILLED CURRIED CHICKEN**  Free Range Chicken/Green Curry/Garlic/Carrot Alumette/Spinach  **20**

**BISON VERDE**  Bison/Chimichurri Marinade/Salsa Verde  **24**

**GRILLED SALMON**  Atlantic Salmon/Hoisin/Chipotle Crema  **23**

Sides

**WILTED GARLIC SPINACH AND CARROTS ALLUMETTE**  **3**

**CALABACITAS**  **3**

**BLACK QUINOA AND RICE PILAF**  **3**

**GARDEN SALAD**  **4**

**SPRING CREEK CESAR**  **5**

**WHITE TRUFFLE MASHED POTATOES**  **4**

Thank you for dining with us today and assisting in our partnership to support local suppliers and vendors, thereby helping us to reduce our carbon footprint and be more environmentally conscious.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.