

DINNER  
MENU



SERVED NIGHTLY  
5 PM - 9:30 PM

ALPINE + ANTLERS

NIBBLES

**BOULDER BREADWORKS** 5 *V*  
WHOLE WHEAT SOURDOUGH

**DEVILED EGGS** 12 *V, GF*  
BEET PICKLED EGGS, CORNICHON, CHIVES

**ROASTED + STUFFED DATES** 13 *GF*  
PROSCIUTTO, BLUE CHEESE, CHIVES, HONEYCOMB

**LAMB MEATBALLS** 17  
TOMATO & HARISSA SAUCE, GREEK YOGURT,  
HOUSE MADE PICKLES, WARM NAAN BREAD

**STEAMED MUSSELS\*** 19 *GF*  
GARLIC LEMON BUTTER, PARSLEY, LEEKS,  
WARM NAAN

**PROSCIUTTO & FIG FLATBREAD** 18  
GOAT CHEESE, FIG, BALSAMIC, MICRO ARUGULA

**TUNA STUFFED PEPPERS\*** 14 *GF*  
DICED TUNA, PIQUILLO PEPPER, CHARRED  
SCALLION OIL

**PRIME STEAK TARTARE** 21 *GF*  
CAPERS, CORNICHONS, CHIVES, QUAIL EGG,  
GOUDA CHEESE, HOUSE CHIPS

LEAVES + POTAGE

SPLIT PLATE +4

**LOBSTER BISQUE** 15 *V, GF*  
FRESH LOBSTER

**ROASTED TOMATO BASIL SOUP** 12 *V, GF*

**SIMPLE GREEN SALAD** 12 *V, GF*  
MIXED GREENS, RADISH, SHAVED  
PARMIGIANO-REGGIANO, CUCUMBERS,  
TOMATOES, LEMON HERB VINAIGRETTE

**STRAWBERRY PARK SALAD** 14 *V, GF*  
STRAWBERRY, SNOW PEAS, GOLDEN BEET,  
SPICED PECANS, GOAT GOUDA, WHITE  
BALSAMIC VINAIGRETTE

**WEDGE SALAD** 14 *V, GF*  
BABY ICEBERG, ROASTED TOMATOES, RIVER  
BEAR BACON, CRISPY SHALLOT, PICKLED  
ONION, BUTTERMILK BLUE CHEESE DRESSING

**BRUSSEL SPROUTS + CHORIZO** 14 *GF*  
CHERRIES, SPICED PECANS, APPLES, MANCHEGO  
CHEESE, MUSTARD VINAIGRETTE

LARGE PLATES

ADD SHRIMP +9, ADD LOBSTER +22, SPLIT PLATE +6

**NORTH AMERICAN ELK\*** 45  
LEEK & PORCINI RISOTTO, ROASTED  
CHANTERELLE MUSHROOMS, CHERRIES,  
MUSTARD SAUCE

**ROCKY MOUNTAIN RED TROUT** 34 *GF*  
ROASTED CAULIFLOWER, GARLIC, CAPERS,  
ALEPPO CHILI, BROWN BUTTER, ORANGE-  
PARSLEY SALAD

**COLORADO LAMB RACK\*** 51 *GF*  
CHICKPEAS, ROASTED TOMATOS, BRAISED BABY  
LEEK, LAMB JUS, OLIVES

**PORK SHANK** 42  
CRISPY BRUSSEL SPROUT + SQUASH HASH,  
PECANS, PICKLED CABBAGE RELISH

**COLORADO CHICKEN BREAST** 34 *GF*  
MASHED POTATO, BROCCOLI, CAPERS,  
CHICKEN JUS

**NEW YORK STEAK FRITES\*** 44  
FRIES, BROCCOLI, HERB BUTTER

**SAGE GNOCCHI** 29 *V*  
SQUASH, KALE, APPLES, ROASTED PEARL ONIONS,  
CHANTERELLE MUSHROOMS, PECAN BROWN  
BUTTER

\*THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

V = VEGETARIAN, GF = GLUTEN FREE