

## ~Entrees~

**The Vegetarian:** Roasted Spaghetti & Acorn Squash, with Sautéed Greens over Pappardelle Pasta & Roasted Garlic Cream 15

**Buffalo Ragout:** Braised Buffalo Short Rib in Rich Red Wine & Tomato Sauce with Pappardelle Pasta & Fresh Ricotta 21

**Four Cheese Ravioli:** Grilled Chicken Thigh & Scallions with Chorizo Cream Sauce & Cilantro Frisée Salad 17

**The Otero Burger:** Caramelized Onion, Tillamook Cheddar, Pickle, Butter Leaf & Tomato 11.5 add Bacon, Portabello, or Green Chilies 2

**Pork Schnitzel:** Warm German Potato Salad, Sautéed Green Beans & Lemon Caper Butter Sauce 17.5

**Veal Liver:** Smoked Bacon, Crisp Apples, Herbed Whipped Potatoes & Red Onions with Sautéed Spinach 18.5

**Wall Eye Pike:** Cornmeal Crusted & Served with Creamy White Polenta, Cipollinis, Braised Swiss Chard & Lemon Butter Sauce 18

**Pacific Salmon:** Pan Seared with Roasted Fingerling Potatoes, Oven Dried Tomatoes, Braised Chard & Chorizo Butter 24

**Chef's Fresh Fish of the Day:** Ever Changing Creations Market Price

**Gold Canyon Gourmet Angus Rib Eye:** 12 oz Char Grilled, Herb Whipped Potatoes, Grilled Squash & Port Wine Demi Glace 24

**Dry Aged New York Strip:** Roasted Yukon Gold Potatoes & Grilled Squash with Port Wine Demi Glace 30

**Filet Mignon:** Apple Wood Smoked Bacon Wrapped, Roasted Yukon Gold Potatoes, Grilled Squash with Chipotle Butter 30

**Colorado Lamb Chop:** Roasted Fingerling Potatoes, Cipollinis with Fresh Cut Mache & Lavender-Mint Reduction 32

**Dry Aged Pork Porterhouse:** Creamy White Polenta, Roasted Mushrooms & Green Chilies with a Savory Pan Sauce 29

We Proudly Serve All Natural Grain Fed Choice Angus Beef



Executive Chef, John Wooters



Chef De Cuisine, Mark Glogowski

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18% gratuity will be automatically added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have health conditions.

Please silence your cell phones

