

BISTRO N O R T H

Dinner Service | Fall 2021

APPETIZERS	EAGLE ROCK RANCH BEEF CARPACCIO: pickled red onion, fried capers, baguette, blue cheese vinaigrette, crispy carrot*	17
	seared DIVER SCALLOPS: goat cheese gnocchi, wild mushrooms, sweet corn cream*	18
	CAPRESE: fresh mozzarella, heirloom tomato, fresh basil, olive fusion's fig balsamic + lavender salt, grilled baguette [MGF]	16
	steamed BANGS ISLAND MUSSELS: shallot, coconut-lime infused broth, grilled baguette [MGF]	18
	iron-broiled SHRIMP SCAMPI: garlic, chili, crispy cappellini, baguette [MGF]	17
	HONEY + CASHEW BRIE: sour cherry jam, lahvosh, granny smith apple	16
	FRIED CALAMARI: white balsamic + shallot vinaigrette, parmesan	14
	BUFFALO-STYLE CAULIFLOWER: affinee bleu cheese	14
	CRISPY TIGER SHRIMP: sweet + spicy jalapeño dipping sauce	16
	charred BRUSSELS SPROUTS: shishito pepper, shaved almond, honey-dijon infusion [GF]	14
BREAD	HOUSE FOCACCIA: extra virgin olive oil + aged balsamic	4
SOUP	CREAM OF TOMATO BASIL SOUP: Bowl or Cup	8/5
SALADS	CAESAR: romaine, caesar dressing, parmesan crisp* [GF]	10
	BISTRO GARDEN: watermelon radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette [GF]	11
	pickled BABY BEETS: candied walnut goat cheese, red quinoa, spinach, butternut squash vinaigrette [GF]	13
	BUTTER LEAF: fried avocado, feta, tomato, truffled caper-lime vinaigrette [MGF]	12

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ENTREES	pinenut crusted SCOTTISH SALMON: lemon butter sauce, caprese risotto, fresh basil pesto, colorado zucchini*	32
	SHELLFISH CIOPPINO: sea scallop, tiger shrimp, bangs island mussels, fresh fish, israeli couscous, spicy tomato broth, grilled baguette	34
	PAELLA: saffron-infused bomba rice, andouille sausage, chicken thigh confit, tiger shrimp, bangs island mussels, tomato, green pea [GF]	32
	porcini-dusted, twelve-ounce SAKURA FARMS PORK CHOP: colorado zucchini, wild mushroom forbidden rice risotto, breckenridge bourbon bacon jam*	36
	pan-roasted 8-ounce ANGUS BEEF TENDERLOIN: citrus compound butter, red wine demi-glace, crispy asparagus, roasted garlic mashers*	52
	slow-roasted BUFFALO SHORT RIBS: cauliflower puree, shishito pepper, sweet corn spaetzle	42
	CHICKEN PARMESAN: red bird farms chicken breast, melted mozzarella, fettuccine pasta, marinara	26
	SHRIMP + SAUSAGE: tiger shrimp, andouille sausage, red onion, spinach, roasted red pepper pesto cream sauce, penne, parmesan [MGF]	28
	CHICKEN MARSALA: red bird farms chicken breast, wild mushrooms, roasted shallots, fettuccine, sweet marsala wine sauce, grilled asparagus	28
	KEEMA: slow-cooked lentils, arbol chili, tofu crumble, tomato, cilantro, yellow curry, jasmine rice [GF] [V] add red bird farms chicken (6), four tiger shrimp (8), scottish salmon (11), grilled skirt steak (12)	24

[V]-VEGAN

[GF] - GLUTEN-FREE

[MGF] - GLUTEN-FREE WITH MODIFICATIONS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY-FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.