

## Shared Starters

<b>Branding Iron of Green Chile Onion Rings</b>	14
<i>Snake River Pale Ale Batter, Two Dipping Sauces</i>	
<b>The SRG Potato Pancake</b>	18
<i>Michel Blanchet's Smoked Salmon, Sour Cream, Shallot</i>	
<b>Wyomato Pizza</b>	19
<i>Fresh Mozzarella, Arugula, Thyme, Lemon Oil</i>	
<b>The SRG Steak Tartare Pizza</b>	21
<i>Black Angus New York, Garlic Aioli, Caper, Parsley, Red Onion</i>	
<b>Duck Prosciutto Bruschetta</b>	17
<i>Warm Crostini, Burrata, Arugula, Saba Dressing</i>	

## First Courses

<b>Roasted Heirloom Tomato Soup</b>	12
<i>Lagrein Grilled Cheese, Purple Basil, Green Chile Oil</i>	
<b>Caesar Salad</b>	12
<i>Crushed Garlic Croutons, Parmigiano-Reggiano</i>	
<b>Colorado Peaches and Butter Lettuce</b>	15
<i>Goat Milk Blue Cheese, Toasted Walnuts, Madeira Dressing</i>	
<b>Moroccan Roasted Autumn Squash</b>	12
<i>Pomegranate, Pumpkin Seeds, Cilantro, Cardamom Yogurt</i>	
<b>Pan Seared Day Boat Scallops</b>	16
<i>Sweet Potato Purée, Maitake Mushrooms, Grilled Kale Gremolata</i>	
<b>Fried Rock Shrimp</b>	15
<i>Cucumber, Cilantro, Spicy Sweet and Sour</i>	
<b>Roasted Eggplant Raviolo</b>	13
<i>Ricotta, Tomato Confit, Basil</i>	
<b>Seared La Belle Duck Breast</b>	15
<i>Warm Fig Preserve, Asian Pears, Balsamic Sabayon</i>	

*For the pleasure of all our guests, we ask you to please turn your cell phone off.*