



# Valentine's DAY MENU

## STARTERS

**Sunbird Sampler** Crispy Calamari, Onion Rings, Crispy Chicken Wings, & Spinach Dip 17

**Spinach & Artichoke Dip** Creamy blend of spinach, artichokes,  
Monterey Jack & Parmesan cheese with tortilla chips 11

**Cowboy Calamari** Soaked in buttermilk & tossed in a spicy breading & fried golden brown.  
Tossed with mild peppers & served with our handcrafted venom dipping sauce 11

**Front Range Bison Chili** 6 Add famous green chili cornbread 3

## SALADS

*Dressing Choices: BBQ Ranch, Ranch, Raspberry Vinaigrette, Caesar, Bleu Cheese*

Add shrimp 6 | Add Chicken 4 | Add Steak 8

**Caesar Salad** Crisp romaine, garlic croutons, house-made Caesar dressing half 5 | full 8

**Chopped Salad** Arkansas Valley lettuce, smoked bacon, tomato, hard-boiled egg, grilled corn, shredded  
cheese, red onion, avocado & blue cheese crumbles with choice of dressing half 6 | full 12

**Iceberg Wedge** Smoked bacon, tomato, green onion & blue cheese crumbles half 5 | full 8

## ENTREES

**The Beef Brisket** Rubbed with our house-spice blend & simmered overnight in brown sugar,  
tomato glaze, served with white cheddar smashed potatoes & grilled seasonal vegetables 16

**Chicken Pueblo** Sautéed chicken breast topped with our  
fire-roasted green chilies & topped with white cheddar 16

**Sweet Bourbon Cedar Salmon** Northwest salmon grilled on a cedar plank with apple bourbon glaze,  
served with white cheddar smashed potatoes & grilled veggies 19

**Pecan Crusted Red Trout** Rocky Mountain pan-seared trout with toasted pecan breading,  
cheddar mash & grilled seasonal vegetables & grilled lemon 19

**Colorado Dry Aged Sirloin** 8oz Local raised dry aged sirloin,  
grilled to perfection with a red wine mushroom reduction 21

**Prime Rib** Served with your choice of potato & fresh veggies  
Choose 1/2 pound \$19 | 3/4 pound 25

## DESSERT

**Flourless Chocolate Cake** 6 | **Seasonal Wild Berry Cheesecake** 6