

LATE NIGHT MENU

Available at the start of the third period

STARTERS

Chicken Nachos 12

Tortilla chips topped with shredded chili braised chicken, melted cheese, crushed black beans, pico de gallo, sour cream and guacamole

Wings 11

Crispy breaded chicken wings tossed in spicy buffalo or honey BBQ sauce served with carrots and celery and choice of ranch or blue cheese

Stout Beer Battered Mushroom Caps 10

Boursin cheese stuffed mushroom caps, stout beer battered and fried, served with chipotle mustard dipping sauce

SALADS

Classic Caesar Salad 8

*Crisp hearts of romaine, house made croutons, Caesar dressing, shaved Parmesan cheese, cracked black pepper
Add chicken 4*

BURGERS & SANDWICHES

Burger 13

10oz hand packed ground sirloin burger, with crisp lettuce, tomato, dill pickle on a brioche bun with house fries

Pulled Pork Sandwich 14

Slow roasted BBQ pulled pork, topped with caramelized onions and spiced cabbage slaw served with buttermilk onion rings

Braised Pot Roast Sandwich 15

Cabernet braised beef with caramelized onions, Swiss cheese on a ciabatta bun with house fries

ENTREES

Pan Seared Chicken Breast 24

8oz pan seared airline chicken with white corn polenta cake and roasted baby brussels sprouts, topped with a garlic Marsala butter sauce

Seared Ahi Tuna 24

Seared rare ahi tuna, hot soba noodle salad of fine julienne carrots, napa cabbage and shiitake mushrooms with baby bok choy and miso broth

Colorado Rib Eye 34

14oz aged black angus rib eye steak with roasted pearl onions, Yukon mashed potatoes, sautéed broccoli rabe and herbed demi glaze