



s t a r t e r s

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| LOBSTER RISOTTO BALLS
lemon mustard aioli · tarragon
14 | JUMBO TIGER PRAWNS
spicy cocktail sauce
14 |
| NEW ENGLAND STYLE CRAB CAKE
jumbo lump crab · organic greens
spicy remoulade
16 | ROASTED TOMATO BRUSCHETTA
pesto · buratta cheese · baguette
12 |
| CEDAR SPRINGS LAMB RIBS
lemon and mint gremolata · lamb jus
14 | WISCONSIN CHEESE FONDUE
aged baby swiss · assorted fruits and vegetables
rustic bread
16 |

s o u p s & s a l a d s

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| BABY ICEBERG & BLUE
pomegranate seeds · pancetta · carrots
cherry tomatoes · maytag dressing
10 | ROASTED TOMATO BASIL SOUP
mini grilled cheese
10 |
| APPLE & BEET SALAD
yellow and red beets · diced apples
gorgonzola · candied pecans
sherry vinaigrette
10 | BUTTERNUT SQUASH BISQUE
pepitas · pumpkin seed oil · crème fraiche
10 |
| CORDILLERA COBB SALAD
peppered steak bites · sliced egg
cherry tomatoes · cucumbers · shaved onions
kalamata olives · gorgonzola vinaigrette
16 | CORN AND CRAB CHOWDER
sweet potato nest · chives
10 |
| | CAESAR SALAD
romaine hearts · parmesan risotto croutons
10
<i>add grilled chicken 5 / add shrimp scampi 8</i> |

p i z z a s

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| WILD MUSHROOM
roasted garlic · mushrooms · arugula
caramelized onions · parmesan · truffle oil
19 | MARGHERITA
fresh mozzarella · tomatoes · fresh basil
17 |
| THE SICILIAN
pepperoni · sausage · parmesan · fresh basil
19 | |



s a n d w i c h e s

PRIME RIB SLIDERS
mini croissants · arugula · aged cheddar
horseradish crème fraiche
14

NANTUCKET LOBSTER ROLL
celery · red onions · tomato
16

ROASTED TURKEY CLUB
bacon · tomato · citrus pepper mayo
avocado spread · grilled sourdough
13

SAWATCH RANGE BURGER
bacon · caramelized onions · aged cheddar
spicy thousand island · brioche bun
14

PULLED PORK SLIDERS
carolina bbq sauce · traditional coleslaw
13

all sandwiches served with house-made fries / substitute soup or salad \$3

e n t r é e s

a v a i l a b l e a f t e r 5 : 0 0 p m

FILET AU POIVRE
golden confit potatoes · grilled asparagus
béarnaise sauce
36

POLLO CORDILLERA
free range chicken · speck ham · wild mushrooms
marsala wine sauce · house fettuccine
26

DIVER SEA SCALLOPS
sweet corn risotto · asparagus tips ·
charred tomatoes · truffle buerre blanc
30

ROCKY MOUNTAIN TROUT PICATTA
caper lemon butter sauce · wilted spinach
herb roasted heirloom potatoes
28

DURHAM RANCH BOAR CHOP
roasted apple farro · brussel sprouts · pancetta
pan sauce
32

PAN FRIED GNOCCHI
wild mushrooms · spring peas
porcini cream sauce
26

NEW YORK BISON STRIP STEAK
baby turnips · spicy escarole mix · creamy polenta
peppercorn demi glace
38

Executive Chef: Ashton Fichtl

20% gratuity will be added for parties of 6 or more people

