

Mountain View Restaurant

Starters

Honey Fig Bread with Salt Cured Ham Fresh Melons, Mint, Manchego Cheese	8
Chorizo Tamale Aged Cheddar and Mango Pico De Gallo	8
Beef Skewers Fresh Mango Salsa and Jalapeno BBQ Glaze	9
Fried Herb Raviolis Charred Corn and Cilantro Crème	7
Cumin Dusted Sea Scallops Salt Cured Ham, Plantain Chips, Avocado Vinaigrette	9
Starter Trio Cumin Dusted Scallops, Fried Herb Ravioli, Beef Skewers	15

Salads

Sunset Caesar Fresh Romaine, Charred Corn, Ancho Caesar Dressing and Shaved Parmesan	5
Watermelon Salad Shaved Jicama, Spinach Leaves, Manchego Cheese and Toasted Pumpkin Seeds	6
Rocky Mountain Cobb Chopped Butter Lettuce with Roasted Corn, Heirloom Tomatoes, Egg, Bacon and Chipotle Ranch	6
House Salad Field Greens with Carrots, Grape Tomatoes, Cucumbers and Croutons Choice of Ranch, Bleu Cheese or Balsamic	5

Soups

Roasted Poblano and Cheddar Soup Fire Roasted Peppers with Aged Cheddar and Cream	5
Daily Soup Creation Prepared by our chefs with fresh ingredients	5

A 22% Service Charge will be added to all parties of six or more guests.

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Mains

Achiote Marinated Chicken Roasted Corn, Manchego Raviolis, Cilantro Cream	15
Huitlacoche Salmon Heirloom Tomato Salad, Edamame, Black Beans	16
Buffalo Short Ribs Ancho Chile Coffee Rub, Mushroom Salsa, Chipotle Yams	18
Steak Bleu Maytag Bleu Cream, Whipped Yukon Potatoes, Port Syrup	25
Chili Dusted Mahi Grilled Pineapple Risotto, Mushroom Salsa, Pomegranate Citronade	21
Pork Adobo Pomegranate Citrus Relish, Glazed Sweet Potato, Charred Scallions	16
Stuffed Poblano Chile Potato Corn Hash, Ancho Chile Sauce, Black Bean Cake	14
Surf and Turf Seared Beef with Herb Butter, Cumin Dusted Sea Scallops	29
Colorado Fusion Tasting A trio of our signature dishes: Buffalo Short Ribs, Pork Adobo, Stuffed Poblano Chile	27

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