



## - Starters -

### Crab Stuffed Mushrooms 9

Lump crabmeat stuffed mushroom caps, Hollandaise

### Tuna Stack 10

Fresh tuna, sweet Thai chili sauce, mango salsa  
Crab infused cream cheese, flying fish roe

### Thai Chili Calamari 8

Corn meal crusted, parmesan cheese  
Thai chili sauce lemon garlic aioli

### Spinach Artichoke Dip 7

Creamy spinach dip, parmesan crisps, crostinis  
tri-color tortilla chips

### Hummus Trio 7

Traditional, roasted red pepper & cilantro jalapeno hummus  
fried pita chips with curry salt

### Beef Skewers 9

Sesame, ginger & teriyaki glazed, Asian slaw

### Flatbread Pizza 9

Pesto, feta cheese, sundried tomatoes, Kalamata olives  
fresh spinach, artichoke hearts

### Prime Rib Sliders 10

King's Hawaiian bun, thin slice prime rib, cognac peppercorn  
sauce caramelized onion, potato Gaufrette

### Sunbird Combination Platter 17

Spinach & artichoke dip, crab stuffed mushrooms  
cornmeal crusted calamari, beef skewers

## - Salad & Soup -

### Tangled Greens

Organic greens, candied walnuts, grapes  
Apples raspberry vinaigrette 6

### Original Caesar Salad

Romaine hearts, Caesar dressing, parmesan 5

### The Wedge Salad

Crisp iceberg wedge, bacon, bleu cheese crumbles red onion,  
diced tomato, vinaigrette 5

### Soup of the Day

*Prepared from scratch by Chef Eric Grove*

Inquire with your server for daily preparation 5

Beer Cheese Soup — House Specialty 4

## - Additions -

Shrimp Scampi Topper 4

Cold Water Lobster Tail 21

Skillet of Forest Mushrooms 4

Fresh Asparagus with Hollandaise 5

Jumbo baked potato 2

## - Seafood -

Seafood Selections served with fresh herb grilled vegetables

### Pesto Parmesan Tilapia 17

Pan seared, topped with basil pesto and parmesan crust, citrus garlic sauce, quinoa

### Jumbo Shrimp Scampi 20

Shallots, garlic chardonnay, butter sauce, chef's rice

### Atlantic Salmon 20

Fresh hand cut Salmon filet; pan seared, lemon dill beurre blanc

### Sesame Crusted Yellow Fin Tuna 21

Tri color seeds, Asian vinaigrette, mango salsa, wasabi mashed potatoes

### Swordfish Strawberry Grove 23

Swordfish steak seasoned and grilled, strawberry beurre blanc, avocado, micro greens, quinoa

### Australian Lobster Tail 39

Cold water Lobster tail, broiled, drawn butter, sour cream mashed potatoes

## - Chicken, Pasta & Salads-

Chicken Selections served with fresh herb grilled vegetables

### Deconstructed Cobb Wedge 12

Chicken breast, tomato, bacon, cucumber, avocado, bleu cheese, iceberg wedge, vinaigrette

### Chicken Saltimbocca 19

Chicken breast, sage, prosciutto wrapped, asparagus, egg noodle, citrus pan sauce

### Chicken Scaloppini 19

Sautéed, lemon butter wine sauce, mushrooms, spinach, sour cream mashed potatoes

### Chipotle Pesto Shrimp Puttanesca 21

Sautéed shrimp, garlic, shallots, tomatoes, anchovy, capers, olives, spaghetti  
Vegetarian option available 15

## - Butcher's Block -

### Chop House Burger 11

Fresh Ground in-house from Choice Beef Steaks, Havarti and Provolone cheese  
spring lettuce, tomato, onion, Artisan Brioche bun with fresh Colorado eggs, honey  
Mile High Flour, double crisp fries, side car caramelized smoked sweet onion spread

### Italian Stuffed Meatloaf 18

In house fresh grind, soft ripened herb cheese, spicy marinara, gnocchi, peas, demi glace

### Three Pepper Buffalo Steak 18

Marinated, char-grilled, sliced, onion, peppers, whipped potatoes, peppercorn demi glace

### Steak Onglet 20

Tender, full flavored cut, char-grilled, whipped potatoes, fresh grilled vegetable red wine gastrique

### Pork Chop au Brie 18

Center cut chop seared, brie, caramelized green apples, fresh grilled vegetables, roasted potatoes

### Osso Bucco 19

Classic herb and red wine marinated, red pepper parmesan polenta cake, au jus, Mirepoix

### Filet Mignon 26

Char-Grilled, whipped potatoes, fresh grilled vegetables

Oscar Style: Topped with crabmeat, asparagus and Béarnaise sauce 5

Au Poivre: Cognac Peppercorn sauce 3

### Roast Prime Rib of Beef 23

Seasoned, slow cooked, creamed horseradish, au jus, fresh grilled vegetables, whipped potatoes

### Rack of Lamb 27

Honey mustard garlic crust, rosemary demi glace, goat cheese risotto, fresh vegetables

**GENERAL MANAGER**

Richie Hart

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**EXECUTIVE CHEF**

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## Chardonnay

	<u>Glass</u>	<u>Bottle</u>
<b>Markham, Napa Valley, California</b> Full mid-palate flavors are generous while allowing crisp apple notes to shine through		43.00
<b>La Crema, Sonoma, California</b> Bright Citrus, Spiced Apple & white peach flavors		42.00
<b>Kendall-Jackson "Vintner's Reserve", California</b> Rich tropical fruit, green apple, citrus and melon with a buttery oak finish	10.25	38.00
<b>Robert Mondavi, Central Coast, California</b> Spicy aromas and flavor of melon, tropical fruit, lemon and apple	9.00	29.00
<b>Canyon Road, California</b> Crisp fuji apple flavors with slightly sweet aromatics and hints of brown spice and ripe lime.	6.00	22.00

## Other White

	<u>Glass</u>	<u>Bottle</u>
<b>Nobilo, Sauvignon Blanc, New Zealand</b> Sauvignon Blanc at its best. Distinctive bouquet of cut grass. Palate of intense fresh gooseberry & peach.	9.50	36.00
<b>Cavit Moscato, Provencia di Pavia, Italy</b> Sweet, apple flavors with mild carbonation	8.00	30.00
<b>Cavit Pinot Grigio, Trentino, Italy</b> Dry, Light and crisp with delicately pleasing floral and fruit scents	7.75	29.00
<b>J. Lohr Estates, Bay Mist Riesling, Monterey, California</b> Enticingly fruity, refreshing with apricot, apple and rose petal flavors	7.50	28.00
<b>Canyon Road White Zinfandel, California</b> Tangy with a refreshing fruit sweetness, dried cranberry, watermelon and strawberry	6.00	22.00

## Sparkling

	<u>Glass</u>	<u>Bottle</u>
<b>Moet Chandon White Star, France</b> Subtle aromas of toast and gingerbread sustained with a hint of honey.		80.00
<b>Martini &amp; Rossi Asti Spumanti, Italy</b> A mousse that expresses raisin, dried apple and fresh baked flavors.		42.00
<b>Korbel Brut, California</b> Crisp, clean and dry yet fruity with elegant pinpoint bubbles.		33.00
<b>Zonin Prosecco, Italy</b> Very well-balanced, with the extremely delicate almond note and Rennet apples.		7.50

### Suggested Cocktails

#### **Pomegranate Martini**

ABSOLUT Citron, Triple Sec, Pomegranate Juice, Pama Liqueur & a splash of Sprite 9

#### **Red Sangria**

Brandy, Merlot, Organic Agave Nectar, Orange, Cranberry & Apple Juices, garnished with fresh Fruit 8

#### **Toffee Hot Chocolate**

Brandy, Frangelico, Bols Butterscotch, Hot Cocoa.  
Topped with whipped cream. 8

#### **Chocolate Martini**

Cupcake Frosting Vodka, Baileys Irish Cream, Godiva Liqueur, Crème de Cocoa & a splash of Cream 9

#### **Siberian Coffee**

Cupcake Frosting Vodka, Baileys Irish Cream, Amaretto, Stirrings Espresso Liqueur, topped with whipped cream 8

#### **Caramel Apple Manhattan**

Crown Royal, Sweet Vermouth  
Bols Butterscotch, Apple Juice & Bitters 8

## Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
<b>Silver Oak, Alexander Valley, California</b> Deep ruby red color with distinctive style of well developed bouquet, complexity & luscious flavors.		125.00
<b>Jordan, Sonoma, California</b> Sweet spice, vanilla and toasty oak, flavor of black cherry, plums, violets and cocoa.		88.00
<b>Franciscan, Napa Valley, California</b> Rich, ripe black cherry and plum flavors with a hint of toasted oak.		57.00
<b>Kendall Jackson "Vintner's Reserve" California</b> Blackberry and black cherry, accented by vanilla, cedar and spice	10.50	41.00
<b>Robert Mondavi Private Selection, Napa Valley, California</b> Sweet spice, vanilla and toasty oak, flavors of black cherry, plums violets and cocoa.		32.00
<b>Beringer "Stone Cellars", California</b> Smooth, robust & classically structured cabernet with rich fruitiness and ripe summer berry flavors.	6.50	24.00
<b>Canyon Road, California</b> Fresh blueberry and black cherry flavors accentuated by brown spice, mocha and hints of vanilla.	6.00	22.00

## Merlot

	<u>Glass</u>	<u>Bottle</u>
<b>Kendall Jackson, California</b> Black cherry & plum complemented with currant flavor, accented with chocolate tones.	11.00	42.00
<b>Tin Roof, Central and North Coast, California</b> Ripe, luscious black cherry and plum fruit aromas enhanced by hints of tobacco and herbal spices.	7.75	29.00
<b>Beringer "Stone Cellars", California</b> Luscious & well balanced with ripe strawberry and red cherry flavors	6.50	24.00
<b>Canyon Road, California</b> Flavors of boysenberries, black cherries and plum jam, accented by chocolate and notes of vanilla.	6.00	22.00

## Other Red

	<u>Glass</u>	<u>Bottle</u>
<b>La Linda Malbec, Argentina</b> Intense deep red color, with cherry and spicy aromas.	9.00	36.00
<b>Zen of Zin, Red Zinfandel, Sonoma, California</b> Aromas of violet, toffee and nutmeg are followed by notes of blackberry jam and ripe plum.		34.00
<b>Robert Mondavi Private Selection, Meritage</b> Lavish plum, black cherry, and blackberry aromas along with a velvety texture & mid palate flavors.		34.00
<b>Penfolds Cabernet / Shiraz, Koonunga Hill, Australia</b> Oak matured, warm peppery Shiraz flavor that is fully integrated with the berry fruit flavors.	9.00	34.00
<b>Da Vinci, Chianti, Italy</b> Silky, Medium-bodied, fruity Italian classico.	9.00	34.00
<b>Camelot Pinot Noir, North Coast, California</b> Silky smooth palate with luscious fruit, velvety tannins and juicy, elegant finish.	7.75	29.00

### Draft Beer

Coors light  
Blue Moon  
Fat Tire  
1554  
Sunbird Honey Wheat

### Bottled Beer

Bud Light  
Coors Light  
Heineken  
Corona  
Alaskan IPA  
Killian's Red  
Guinness  
Sam Adams