



Thanksgiving Dinner

Starters

Deviled Eggs

Applewood Smoked Bacon, Chive
\$8

Sausage & Kale Mushroom Strudel

Mushroom Gravy, Baby Kale, Roasted Pumpkin Puree
\$8

Shrimp Cocktail

Three Champagne Poached Jumbo Shrimp, Baby Arugula, Cocktail Sauce, Lemon
\$10

Soups

Pumpkin & Parsnip Bisque

Spiced Pear Profiterole, Apple-Cranberry Coulis
\$8

Potato Soup

Smoked Applewood Bacon, Scallion, Aged Cheddar, Sour Cream
\$8

Salads

Baron's House Salad

Garden Greens, Cucumbers, Shaved Carrot, Roasted Tomato Wedge, Aged Cheddar Cheese, Focaccia Crouton, White Balsamic Vinaigrette
\$6

Winter Salad

Baby Spinach, Baby Kale & Frisee, Salt Roasted Beets, Butternut Squash, Candied Pecans, Colorado Goat Cheese Focaccia Crouton, Citrus Vinaigrette
\$8

Caesar Salad

Romaine Hearts, White Anchovy, Parmesan Basket Roasted Garlic Brioche Croutons, Shaved Parmesan Cheese, Tomatoes, Creamy Caesar Dressing
\$6

Entrees

Roasted Colorado Turkey

Apple Chestnut Stuffing, Sweet Potato Gratin, Baby Green Beans, Giblet Gravy
\$24

Butternut Squash Ravioli

Brown Butter Cream, Prosciutto Crisps, Toasted Pecans
\$22

New York Strip Steak*

Parmesan Crusted Potatoes, Grilled Broccolini, Spaghetti Squash
Red Wine Jus
\$36

Beef Sirloin Steak*

Caramelized Onion Mashed Potatoes, Grilled Broccolini, Roasted Baby Carrots
Red Wine Jus
\$32

Spiced-Cider Glazed Salmon*

Roasted Root Vegetable Mash, Brussel Sprouts, Pomegranate Seeds
\$32

Roasted Red Bird Farms Chicken

Sweet Potato Gratin, Baby Green Beans, Roasted Carrots
Herb Jus
\$24

