

PROSPECTOR

• A T G L A C I E R •

STARTERS

MEDITERRANEAN SHRIMP ^{GF H} | \$18

Jumbo shrimp, Kalamata olives, basil, red onion, garlic & artichoke hearts, tomato, served with arugula and feta

BRICK OVEN FOCACCIA BREAD | \$11

Olive tapenade, sundried tomato butter, olive oil & herb balsamic vinegar

SHAKSHUKA FRA DIAVOLO ^{GFR H} | \$14.50 *(Eggs in Purgatory)*

Eggs simmered in a spicy tomato sauce in a cast iron pan, served with grilled focaccia bread

GRILLED SICILIAN STYLE AHI TUNA ^{GF N H} | \$27

Grilled 5 oz. #1 Ahi steak, olive, caper, pine nuts, tomatoes, basil, shaved fennel & arugula salad, Italian salsa verde, olive oil

MINESHAFT BRUSSELS & SHISHITOS ^{GF} | \$13

Parmesan & truffle-seasoned crispy brussel sprout chips, served with sweet soy-glazed shishito peppers

ROASTED BABY VEGETABLES & GREMOLATA ^{GF N H} | \$12.50

Brick oven roasted baby carrots, zucchini & squash, Moroccan harissa, Marcona almond gremolata, lemon

ANTIPASTO & CHARCUTERIE PLATE ^{GFR} | \$23

Prosciutto, soppressata, crispy pancetta, Pecorino Romano, burrata, hot honey, olive tapenade, oven roasted tomatoes, roasted garlic, pepperoncini, grilled peaches, pickled red onion, pomegranate balsamic gastrique

SOUP & SALAD

FRENCH ONION SOUP ^{GFR} | \$9

Classic French onion soup, crouton, melted Swiss & provolone with fresh herbs

SOUP DU JOUR | \$7/\$11

Soup of the day

SPRING GREENS SALAD ^{GF} | \$11

Spring mix, Parmesan, cherry tomatoes, cucumber, sweet onion vinaigrette

CANDIED BACON CAESAR SALAD ^{GF} | \$12.50

Chopped romaine lettuce, Parmesan, candied bacon bits, parmesan twill, roasted garlic croutons, Caesar dressing

BURRATA, PEACH & ROCKET ^{GF} | \$14

Fresh creamy-center mozzarella burrata, grilled peaches, prosciutto, lemony arugula, shaved fennel, roasted garlic croutons, pomegranate balsamic gastrique

GRILLED ROMAINE WEDGE SALAD ^{GFR N} | \$12

Crispy pancetta, blue cheese crumbles, oven roasted tomatoes, crispy onions, Marcona almond gremolata, ranch dressing

ITALIAN SALAD ^{GF H} | \$13

Spring greens, romaine lettuce, Kalamata olives, artichoke hearts, feta cheese, cucumber, pickled red onion, red bell peppers, tomatoes, pepperoncini, balsamic vinaigrette

A Little Something Extra ^{GF}

Grilled Salmon \$12

Grilled Chicken Breast \$6.50

Sautéed Shrimp \$9.50

HANDHELDS

Served with a choice of house chips, fresh fruit, roasted home fries, side salad, soup du jour or coleslaw

PROSPECTOR BURGER ^{GFR} | \$18

8 oz. grilled burger, sauteed mushrooms & onions, bacon & balsamic jam, Gouda cheese, grilled brioche bun, lettuce, tomato, onion, pickle, prospector sauce

ROTISSERIE ITALIAN PORCHETTA SANDWICH ^{GFR} | \$17

Rotisserie herb & fennel pollen spiced pork belly, grilled ciabatta, arugula, smoked tomato, pickle, Italian salsa verde, roasted garlic spread

^{GF} Gluten Free

^H Healthy Choice

^{GFR} Gluten Free Upon Request

^N Contains Nuts

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

DRY AGED CAB NEW YORK STRIP | \$53

Grilled 12 oz. dry aged New York Strip steak, fennel pollen roasted fingerlings, Parmesan crusted broccoli rabe, pizzaiola sauce, crispy capers

ROCKY MOUNTAIN FIELD & STREAM | \$59

Seared 5 oz. elk tenderloin filet with rosemary demi glace & brick oven roasted trout with garlic lemon butter, roasted garlic mashed potatoes, balsamic mushrooms & cipolini onions

GRILLED PESTO SALMON ^{GFH} | \$33

Grilled organic Scottish salmon topped with arugula and basil pesto, oven roasted tomatoes, roasted red pepper & balsamic coulis with roasted vegetables, & Parmesan risotto

VEGAN VEGETABLE PAVE FRA DIAVOLO ^{GFHV} | \$19

Layered and marinated roasted vegetables, squash, eggplant, roasted red pepper, zucchini & portobello mushroom served over a spicy tomato sauce

PAN-SEARED CHILEAN SEA BASS ^{GFH} | \$47

Pan-seared & roasted Chilean sea bass, sun dried tomato butter, fingerling potatoes, shaved fennel salad, preserved lemon sauce

GRILLED HANGER STEAK ^{GFH} | \$32.50

Roasted garlic mashers, fennel pollen roasted fingerling potatoes, balsamic & garlic green beans & fennel, Italian salsa verde

BLACKENED SHRIMP ALFREDO | \$24.50

Blackened jumbo shrimp, fettuccine pasta, house alfredo sauce

CHICKEN FRANCESE ^{GFRH} | \$26

Pan-fried crispy pounded chicken breast, herb capellini, Parmesan-crusting broccoli rabe, lemon butter sauce

FROM THE ROTISSERIE

Served with choice of side and seasonal vegetable

PRIME RIB ^{GF}

Au jus and horseradish cream sauce
10oz. \$41 | 14oz. \$49

HALF CHICKEN ^{GF}

Pair it with one of our signature fixins'
\$27.50

Sides

Roasted Garlic Mashers | Fingerling Potatoes | Herbed Capellini Pasta | Parmesan Mushroom Risotto (add \$2)

The Fixins'

For the Prime Rib ^{GF}

Chimichurri Sauce	\$3
Mushroom & Burgundy Demi-glace	\$4
Gorgonzola Cream Sauce	\$3.50
Sauteed Local Mushrooms & Onions	\$7.50

For the Chicken ^{GF}

Thai Ginger Lemongrass Sauce	\$3
Preserved Lemon & Pepper Sauce	\$3.50
Moroccan Harissa Sauce	\$3

BRICK OVEN ARTISAN PIZZA

All brick oven artisan pizzas are approximately 10 inches in diameter

Our red sauce is a San Marzano tomato sauce // Substitute with a gluten free 12" cauliflower crust (add \$4)

MARGHERITA | \$15.50

Red sauce, fresh mozzarella, Parmesan, smoked tomatoes, basil

SOUTHWEST | \$19

Red sauce, red chili pulled pork, green chili, shredded pepper jack cheese, roasted poblanos

WHITE OUT | \$17

Roasted garlic alfredo sauce, Parmesan, fresh mozzarella, Pecorino Romano,

WHITE CLAM | \$21.50

Garlic sauce, Pecorino Romano, olive oil, clam meat, crispy pancetta fresh oregano, red pepper

ALL MEAT | \$24

Red sauce, fresh mozzarella, pepperoni, sausage, prosciutto, ham, soppressata, crispy pancetta

CALABRIAN | \$20

Pecorino Romano, soppressata, Calabrian chili, arugula, red onion, fresh oregano & hot honey

BURRATA, PEACH & PROSCIUTTO | \$23

Red sauce, Parmesan, grilled peaches, burrata, prosciutto, arugula, pomegranate balsamic gastrique

ROASTED GARLIC & ARUGULA | \$17

Red sauce, fresh mozzarella, Parmesan, roasted garlic, red onion, pepperoncini, arugula, olive oil

BUILD YOUR OWN PIZZA | \$14

All pizzas come with one sauce and shredded mozzarella

Sauce: Red Sauce, Roasted Garlic, Alfredo Sauce, Pesto

Cheeses & Meats \$2

Fresh Mozzarella, Parmesan, Pecorino Romano, Burrata, Ham, Pepperoni, Sausage, Chicken, Red Chili Pulled Pork, Prosciutto (+\$1), Soppressata, Clam Meat, Crispy Pancetta

Toppings \$1.50

basil (+\$.50), smoked tomato, roasted garlic, red onion, pepperoncini, arugula, grilled peaches, pomegranate balsamic gastrique, fresh oregano, green chili, roasted poblano, hot honey, Kalamata olive, spinach, mushroom, pineapple

GF Gluten Free

H Healthy Choice

GFR Gluten Free Upon Request

N Contains Nuts

V Vegan

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.