

# PROSPECTOR

• A T G L A C I E R •

## STARTERS

### MEDITERRANEAN SHRIMP <sup>GF H</sup> | \$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 <sup>GFR H</sup> | \$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 <sup>GF N H</sup> | \$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 <sup>GF</sup> | \$13

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

### ROASTED BABY VEGETABLES & GREMOLATA <sup>GF N H</sup> | \$12.50

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

### ANTIPASTO & CHARCUTERIE PLATE <sup>GFR</sup> | \$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 <sup>GFR</sup> | \$9

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

### SOUP DU JOUR | \$7/\$11

Soup of the day

### SPRING GREENS SALAD <sup>GF</sup> | \$11

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

### CANDIED BACON CAESAR SALAD <sup>GF</sup> | \$12.50

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

### BURRATA, PEACH & ROCKET <sup>GF</sup> | \$14

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

### GRILLED ROMAINE WEDGE SALAD <sup>GFR N</sup> | \$12

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

### ITALIAN SALAD <sup>GF H</sup> | \$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* <sup>GF</sup>

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 <sup>GFR</sup> | \$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 <sup>GFR</sup> | \$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

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.

# 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 <sup>GF H</sup> | \$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 <sup>GF H V</sup> | \$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 <sup>GF H</sup> | \$47

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

## BLACKENED SHRIMP ALFREDO | \$24.50

Blackened jumbo shrimp, fettuccine pasta, house alfredo sauce

## CHICKEN FRANCESE <sup>GF H</sup> | \$26

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

# FROM THE ROTISSERIE

*Served with choice of side and seasonal vegetable*

## PRIME RIB <sup>GF</sup>

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

## HALF CHICKEN <sup>GF</sup>

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 <sup>GF</sup>*

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

*For the Chicken <sup>GF</sup>*

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

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