

Appetizers

TUNA TARTARE ^{GFR H} 24

Diced raw sushi grade tuna seasoned with mirin & rice wine vinegar served with seaweed salad, wasabi, lychee, avocado puree, sriracha aioli, wonton crisps

STEAK BITES ^{GFR} 15.5

Beef tenderloin tips sautéed with jalapeno, onion, candied bacon, red pepper coulis, served with garlic bread

CRISPY COCONUT SHRIMP 13

(8) Crispy fried coconut breaded shrimp, served with dynamite dressed slaw & sweet chili sauce

CHICKEN WINGS 18

Breaded and fried chicken wings tossed in your choice of: Buffalo, BBQ, Parmesan Garlic, Miners Spice (dry), or Asian Sesame
Served with ranch dressing, celery & carrots

TRUFFLE FRIES 14

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

CHICKEN & CHEESE QUESADILLA 14.5

Grilled marinated chicken, house cheese mix with onion, cilantro, & scallions, flour tortilla, salsa, guacamole & sour cream

SOUP OF THE DAY 7/11

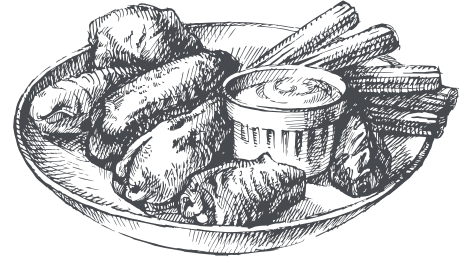
Cup/Bowl

Ask your server about our fresh soup of the day

CHIPS, SALSA & GUAC ^{GF H} 10.5

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole



COWBOY CAVIAR ^{GF H} 14.5

Pinto beans, black beans, tomato, jalapeno, red onion, bell pepper, cilantro, roasted Olathe sweet corn, southwest dressing, avocado & sweetie drops, Zia tortilla chips

Salads

HOUSE SPRING GREENS SALAD ^{GF H} 9.5/13.5

Small/Large

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

CLASSIC CAESAR ^{GFR} 12/15

Small/Large

Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons, Parmesan crisp

BERRY & KALE SALAD ^{GF H} 13/17

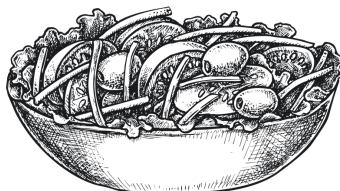
Small/Large

Mixed greens, collard greens & kale with strawberries, blackberries, blueberries, Marcona almond, shaved manchego cheese, poppyseed dressing

PALISADE PEACH PROSCIUTTO BURRATA SALAD ^{GFR} 16/20

Small/Large

Palisade peaches, prosciutto, and burrata cheese on arugula tossed in a light champagne vinaigrette And topped with fresh basil, balsamic glaze, and olive oil.



WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

ADD TO ANY SALAD _____

GRILLED CHICKEN BREAST ^{GF} 7

GRILLED 8 OZ. FLAT IRON STEAK ^{GF} 14

SEARED & ROASTED ORGANIC 7 OZ. SALMON ^{GF} 14

SEARED AHI TUNA ^{GF} 12.5

*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

** The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Handhelds & Lighter Fare

Choice of sides: beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

<p>COWBOY BURGER ^{GFR} 17</p> <p>8 oz. Certified Black Angus Chuck Beef®, brioche bun, lettuce, tomato, onion, crispy onion ring, cheddar cheese, bacon, BBQ sauce, pickle & your choice of side</p>	<p>BLACKENED CHICKEN CAESAR WRAP ^H 14.5</p> <p>Chopped romaine lettuce tossed in caesar dressing with shaved parmesan and blackened chicken wrapped in a warm flour tortilla.</p>	<p>CHICKEN PAILLARD ^{GF H} 24</p> <p>Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce & your choice of side</p>
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Entrées

<p>GLACIER CHICKEN PICCATA ^{GFR} 29.5</p> <p>Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese</p>	<p>HATCH GREEN CHILI SEARED HALIBUT 42</p> <p>Hatch green chili dusted halibut filet seared and served over creamy Parmesan green chili polenta and grilled asparagus. Topped with a Palisade peach salsa</p>
<p>MUSHROOM ORZO PASTA 23</p> <p>Orzo pasta tossed in a creamy parmesan sauce with mushrooms and roasted tomato and topped with sauteed mushrooms and crispy leeks.</p>	<p>PETITE FILET & FRITES 47.5</p> <p>6oz pan seared beef tenderloin filet served with truffle fries and choice of cowboy butter or brandy peppercorn demi finished with crispy leeks</p>
<p>SURF & TURF ^{GF} 33</p> <p>Grilled 8 oz flat iron steak topped with 3 jumbo shrimp, scampi sauce, red pepper coulis, smashed new potatoes, glazed baby carrots</p>	<p>RIBEYE AU POIVRE 57</p> <p>Pan seared tri colored pepper crusted 14 oz prime grade ribeye topped with a creamy peppercorn brandy demi glace, roasted fingerling potatoes, asparagus, crispy onions <i>Add sauteed mushrooms +9</i></p>
<p>BLACKENED ARCTIC CHAR ^{GF H N} 27.5</p> <p>Pan roasted blackened arctic char, served over cowboy caviar, roasted delicata squash, poblano & pistachio pesto</p>	<p>ROASTED TOMATILLO SALMON ^{GF H} 36</p> <p>Grilled salmon served over smashed new potatoes and calabacitas. Topped with a green chili tomatillo sauce and avocado.</p>
<p>SALMON & VEGETABLES ^{GF H} 26</p> <p>Pan seared & roasted crispy skin Organic Scottish Salmon served with sautéed seasonal vegetables, topped with cowboy butter or just fresh lemon finished with crispy leeks</p>	<p>BACON & GREEN CHILI MAC & CHEESE 13.5</p> <p>Applewood smoked bacon, house cheese sauce, roasted hatch green chili, elbow macaroni pasta, topped with parmesan and crispy panko bread crumbs</p>



GF Gluten Free H Healthy Choice GFR Gluten Free Upon Request N Contains Nuts

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