

MENU

APPETIZERS

ESCARGOT EN CROUTE
16.5

French snails baked in a garlic butter sauce topped with crispy golden puff pastry, lemon, herbs

JUMBO LUMP CRAB CAKES
34

Maryland style jumbo lump crab cakes, cajun aioli, crispy capers, fresh lemon

SCALLOP CRUDO GF H 
24

Three thin sliced Hokaido scallops, pomegranate seeds, olive oil, Jacobson's sea salt flakes, aleppo pepper flakes, Palisade peaches, pomegranate reduction, lime zest, micro greens

OLATHE SWEET CORN RIBS GF
13.5

Elote style blistered Olathe sweet corn ribs, tossed with lime, cilantro, mayo, chili powder, Oaxaca cheese

HUMMUS PLATE GFR H
18

Toasted pine nut, olive oil, carrot, celery, pita chips, marinated olives, feta

FRIED BRUSSELS SPROUTS GF
14.5

Lemon pomegranate reduction, candied orange peel, toasted pine nuts

WHIPPED RICOTTA & PALISADE PEACH FOCACCIA GFR H 
16.5

House made focaccia bread topped with whipped ricotta, Palisade peaches, prosciutto, hot honey

SOUPS & SALADS

SOUP DU JOUR
7 / 11

WEDGE SALAD
15/19

Iceberg, herb buttermilk ranch dressing, Maytag blue cheese crumbles, Roma tomato, applewood smoked bacon, crispy onion

PALISADE PEACH BURRATA GF H N 
17

Fresh Palisade peach, creamy center burrata cheese, arugula, candied pecans, pickled red onion, balsamic reduction

CASSIDY'S CAESAR GFR
14 / 18

Baby romaine, Parmesan, crouton, house Caesar dressing, roasted Roma tomatoes, crispy poblano strips

HOUSE GREENS SALAD GF H
9 / 14

Spring greens, crispy ancient grains, Parmesan cheese and choice of dressing:
red wine vinaigrette, ranch, blue cheese or poppyseed dressing

BERRY BLUE SALAD N 
14/18

Mixed greens, rocket, crumbled blue cheese, strawberries, blueberries, pickled red onion, candied pecans, poppyseed dressing

SMALL PLATES

MISO BUTTER FISH GFR H
34


Roasted miso/sake marinated black cod, yuzu butter, sweet soy, dressed cucumber, pomegranate, salted edamame, crispy bean tread, cilantro, scallion

SESAME CRUSTED SEARED
AHI TUNA GF H 
29

#1 sushi-grade Ahi tuna, seaweed salad, Napa cabbage, wasabi, pickled ginger, ponzu, scallion

MEDITERRANEAN BAKED
SHRIMP GFR H 
21

Jumbo shrimp, cherry tomatoes, garlic, shallots, olive oil, herbs, scallion, fried basil grilled baguette

GRILLED LAMB LOLLIPOPS GF H 
26

Grass-fed & finished grilled lamb lollipops, roasted red pepper and Kalamata olive cous cous, feta, pomegranate reduction, mint

BURRATA AND GRILLED VEGETABLES GF H 
19

Grilled yellow squash, zucchini, asparagus, red pepper, blistered cherry tomatoes, hot honey, basil, sesame crackers

SHRIMP CEVICHE STUFFED AVOCADO GF H 
19

Fresh shrimp ceviche served in halved avocados, corn tortilla crisps, cilantro, lime

MENU

ENTRÉES

MOUNTAIN & FIELD GF H
59

Ancho chili dusted Rocky Mountain Elk Tenderloin with a brandy peppercorn demi glace & coffee crusted bison tenderloin with a choke cherry demi glace served along with smashed Yukon gold potatoes, Parmesan crusted broccolini, dehydrated carrot

JAMES RANCH NY STRIP STEAK & FRITES GF
51

Grass-fed & finished local James Ranch NY Strip Steak, Amaretto butter sautéed mushrooms, crispy Parmesan truffle fries, glazed baby carrots, peppercorn brandy demi glace

SURF & TURF FILLET OSCAR GFR
67

8 oz center cut fillet of beef pan seared & topped with jumbo lump crab meat, chipotle hollandaise sauce served with smashed Yukon gold potatoes, glazed baby carrots

GREEN CHILI HALIBUT GF H
46

Hatch green chili dusted halibut, green chili and cheese polenta, grilled asparagus, palisade peach salsa

SESAME CRUSTED TUNA BOWL GFR V VGR
36

Jasmine rice, cucumber, avocado, pickled ginger, lychee, mango, carrot, scallion, garlic chili tamari glaze
substitute crispy tofu upon request

COCONUT CURRY SALMON GF H
39

Organic Scottish Salmon, Jasmine rice, grilled baby bok choy, blistered tomatoes, scallions, mint, basil, toasted coconut

GLACIER CHICKEN PICCATA GFR
34

Caper & lemon piccata sauce, linguine, spinach, Parmesan

GLACIER BACON BURGER GFR
19

8oz. certified Black Angus chuck beef, brioche bun, white cheddar cheese, house made steak sauce, bacon, and crispy onion. Served with lettuce, tomato, onion, pickle and your choice of fries, sweets, side salad or coleslaw
substitute chicken breast upon request

À LA CARTE

PROTEINS

16 oz USDA Prime Grade Ribeye Steak	58
7 oz Center Cut Beef Tenderloin Fillet	49
8 oz Pan Seared Chicken Breast	21
5 Jumbo Sautéed Shrimp	19
7 oz Roasted Organic Scottish Salmon	26

SIDES

Green Chili Bacon Mac & Cheese	12
Roasted Local Carrots	9
Parmesan Crusted Broccolini	7
Jumbo Asparagus	9
Sautéed Mushrooms	8
Smashed Yukon Gold Potatoes	8
Green Chili Polenta	7

SAUCES

Compound Cowboy Butter	3.5
Chokecherry Demi Glace	4
Brandy & Green Peppercorn Demi Glace	4
Yuzu Butter	3.5
Chipotle Hollandaise Sauce	5
Blue Cheese Crust	6