

## Starters

<b>Seafood Cocktail</b>	14
<i>Shrimp Cocktail, Oysters on the Half Shell, and Cucumber Mignonette</i>	
<b>Onion Soup Gratinée</b>	9
<i>Three Onion beef Broth, Gruyere</i>	
<b>Lobster Bisque</b>	11
<i>With a Touch of Cognac</i>	
<b>Winter Squash Ravioli</b>	8
<i>Manchego and Sage Butter</i>	
<b>Gnocchi in Lobster Bolognese</b>	13
<i>Main Lobster Braised in Tomato Broth</i>	
<b>Smoked Salmon Carpaccio</b>	12
<i>Frisee Salad, Lavosh Crackers</i>	

## Salads

<b>Classic Caesar</b>	9
<i>Crisp Parmesan, White Anchovies</i>	
<b>Baby Spinach Salad</b>	8
<i>Oranges, Almonds, Eggs, Bacon-Tomato Vinaigrette</i>	
<b>The Centre V Salad</b>	11
<i>Organic Greens, Caramelized Apples, Pecans and Aged Sherry Vinaigrette</i>	
<b>Gorgonzola Pear Salad</b>	11
<i>Butter Lettuce, Buttered Almonds and Tarragon Vinaigrette</i>	

## Entrees

<b>Black Angus Filet</b>	34
<i>Caramelized Fingerling Potatoes, Pearl Onions and Port</i>	
<b>Rack of Colorado Lamb</b>	36
<i>Horseradish Croquette, Charred Onion Jus</i>	
 <b>Roasted Organic Chicken</b>	26
<i>Sweet Garlic Potatoes, Tomato Confit, Sherry Wine Jus</i>	
<b>Crispy Roasted Striped Bass</b>	28
<i>Green Beans Almandine</i>	
<b>Lemon~Basil Baked Cod</b>	24
<i>Shellfish-White Bean Ragout</i>	
<b>Wild Blue Prawns and Barley Risotto</b>	26
<i>Foraged Mushrooms with Pistou</i>	
<b>Venison Loin au Poivre</b>	28
<i>Goat Cheese Grits, Caramelized Apples</i>	
<b>Butternut Squash Lasagna</b>	22
<i>Leeks and White Cheddar Alfredo</i>	

## Sides

<b>Goat Cheese Grits</b>	6
<b>Cider Glazed Vegetable</b>	6
<b>Truffle Pommes Frites</b>	8
<i>Served with Parmesan and Lemon Aioli</i>	
<b>Sherry Scented Wild Mushrooms</b>	7



# BEVERAGES

## Cocktails

### Heaven

12

*Smirnoff Vanilla, Baileys, Kahlua,  
Frangelico, Butterscotch Schnapps*

### Lovers Leap

9

*Ketel One Citron,  
Peach Schnapps Coconut Rum,  
Cranberry, Champagne*

### Speeding Bullet

9

*Bulleit Bourbon, Peach Schnapps,  
Fresh lemon/lime, Mint, Sugar*

### Zacapa Zipper

11

*Zacapa Rum, Baileys,  
Frangelico on the Rocks*

### Orange Juniper

10

*Tanqueray Ten, Gran Marnier,  
Fresh OJ, Fresh lemon/lime*

### Trend Setter

10

*Zacapa Rum, Bitters, Orange,  
and Lemon Juice*

## Martinis

### Communitini

12

*Pomegranate Vodka, Pome Juice,  
Fresh lemon/lime, Mint, Sugar Rim  
\*Benefits Eagle County residents  
in medical need with a \$5 donation  
to the Vail Valley Charitable Fund*

### Arrabelle Martini

12

*Bacardi Limon, Blue Curacao,  
Cranberry Juice, Champagne*

### Lemon Drop

12

*Citron Vodka, Triple Sec,  
Fresh Lemon and Lime*

### T<sup>2</sup> Martini

12

*Bacardi Limon, Blue Curacao,  
Cranberry, Champagne*

## Bière

### Draft

*Bass \$5  
Shock Top \$5  
Bud Light \$5  
Fat Tire \$5  
Guinness \$6  
Breckenridge 471 IPA \$6  
Stella \$5  
T<sup>2</sup> of the day \$5*

### Bottled

*Miller Lite \$4  
Amstel Lite \$5  
Bud \$4  
Coors Light \$4  
Heineken \$5  
La Fin Du Monde \$8  
Pacifico \$5  
Red Hook ESB \$6  
Sierra Nevada \$6*



## Red

### Pinot Noir

*Domaine de Valmoissine, 9  
Louis Latour  
La Crema, Sonoma 14  
Domaine Drouhin, Oregon 25*

### Cabernet Sauvignon

*The Show, St Helena, 14  
Bieler-Gott-Scommes  
Joseph Phelps, Napa Valley 28*

### Shiraz

*D'Arenberg Footbolt, 14  
McLaren Vale*

### Malbec

*Terrazas de Los Andes, 9  
Mendoza, Argentina*

### Merlot

*Rosemount, Australia 8*

## Wines by the Glass

## White

### Sparkling

*Sparr Marquis De Parlade 11  
Veuve Clicquot, Brut, N.V. 19*

### Chardonnay

*Vero, Domaine Joseph Drouhin 11  
Beringer Private Reserve, Napa Valley 16*

### Sauvignon Blanc

*Giesen, Marlborough, New Zealand 9  
Sancerre, Pascal Jolivet 18*

### Reisling

*Hugel, Alsace 11*

### Pinot Gris

*King Estate 8*