



Restaurant & Bar

APPETIZERS

Flash-Fried Brussels Sprouts <i>Tossed with warm bacon and apple cider vinegar dressing with sea salt and diced bacon</i>	7
Coriander Crusted Saku Tuna <i>Quick seared and served cold with arugula, caponata relish and white balsamic dressing</i>	13
Tomato Bruschetta <i>Fresh heirloom tomatoes with garlic and basil on a warm sliced baguette, parmesan cheese and balsamic drizzle</i>	9
Chicken Wings <i>Chicken wings fried crisp and tossed in your choice of our house made BBQ, sweet Thai chile or hot sauce</i>	12
Crab Stuffed Piquillo Peppers <i>Sweet Spanish piquillo peppers stuffed with jumbo lump crab, parmesan cheese and finished with sundried tomato butter sauce</i>	12
Traverse Frites <i>House cut Idaho potatoes fried crispy golden brown Add white truffle oil, parmesan and herbs - 2</i>	7
Traverse Sampler <i>A combination of three Traverse appetizers chosen daily by our chef</i>	19

SOUP AND SALAD

Soup du Jour <i>Chef's soup of the day</i>	Cup 6	Bowl 8
Spinach Salad  <i>Baby spinach tossed with Colorado goat cheese, fresh raspberries, toasted almonds, red onion with raspberry vinaigrette dressing</i>		9
House Salad   <i>Vine ripened tomatoes, cucumber and carrot with your choice of ranch dressing or sherry vinaigrette</i>		7
Caesar Salad <i>Baby romaine, garlic herb croutons, parmesan crisp with our house made Caesar dressing</i>		9
Grilled Chicken Salad <i>Grilled marinated chicken with mixed greens, corn, avocado, toasted almonds, heirloom tomatoes and a sherry vinaigrette</i>		14



Gluten Free



Vegan

If you have food allergies, please alert your server or the manager on duty. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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ENTRÉES

“Tatonka” Burger	14
<i>House ground Buffalo, broiled and served on a brioche bun with lettuce, tomato, onion, pickle, choice of cheese and Traverse frites Add sautéed mushrooms, sautéed onions, avocado, jalapeno or bacon - 2 each</i>	
Roasted Forest Mushrooms	18
<i>Portobello, crimini and oyster mushrooms with tri-colored lentils, sautéed fresh spinach, tomato ragu and a sprinkle of parmesan</i>	
Creamy Seafood Penne	21
<i>Penne pasta with a creamy New burg sauce, topped with our seafood of the day and toasted bread crumbs</i>	
Chef’s Seafood Selection	28
<i>A unique preparation created daily</i>	
Pan Seared Sea Scallops	30
<i>Roasted cauliflower mash, sundried tomato beurre blanc, crispy prosciutto and fried Brussels sprouts tossed with warm bacon</i>	
Braised Lamb Osso Bucco	26
<i>Slow braised with aromatics, red wine stock and gremolata, served with garlic mashed potatoes and fresh vegetables</i>	
Certified Angus Filet	38
<i>8 oz. beef tenderloin topped with our Breck Bourbon peppercorn sauce and blue cheese crumbles, served with garlic mashed potatoes and seasonal vegetables</i>	
Pepper Crusted Venison	40
<i>6 oz. tenderloin with green peppercorn sauce, served with garlic mashed potatoes and seasonal vegetables</i>	



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