



Restaurant & Bar

STARTERS

CHARCUTERIE BOARD

A rustic display of artisanal meats and imported cheeses, with house-made pickles and assorted crackers 15

④ **FLASH-FRIED BRUSSELS SPROUTS**

Tossed in maple-lime vinaigrette and chili flakes 7

AHI SASHIMI*

Fresh Ahi tuna with avocado, scallions, cucumber, Sriracha, and sesame-soy reduction. Garnished with crispy wontons 13

④ **SUMMER TOMATO CROSTINI**

Colorful heirlooms with garlic, basil, and Parmesan on toasted baguette slices. Balsamic drizzle 9

CHICKEN WINGS

Juicy, crispy chicken wings tossed in choice of fiery hot sauce, Sweet Baby Ray's BBQ, or Thai sweet chili sauce 12

CHEF'S SAMPLER

Three assorted appetizers chosen daily by our Chef 19

④ **TRVERSE FRITES**

House-cut Idaho potato french fries, cooked golden brown and sprinkled with sea salt 7

Add truffle oil & herbs 2 Add garlic & Parmesan 2 Add three-cheese medley 2

SOUP AND SALADS

CHEF'S DAILY SOUP

Cup 6 Bowl 8

④ ④ **SPINACH SALAD**

Tender spinach with Colorado goat chevre, toasted almonds, summer strawberries, sliced red onion, and balsamic reduction 9 / 13

④ **CAESAR SALAD**

Baby romaine and Caesar dressing, with house garlic-herb croutons and Parmesan crisp 9 / 13

VEGAN **CLASSIC HOUSE SALAD**

Field greens, heirloom tomatoes, cucumbers, and carrots with choice of dressing 7 / 11

ADD TO ANY SALAD:

Grilled Chicken 4 Black Tiger Shrimp 6 Flatiron Steak* 6

⚠️ *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness*



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ENTRÉES

TRAVERSE BURGER*

House blend 1/2lb beef patty with fresh lettuce, tomato, onion, house-made pickle, and choice of cheese, on a buttery Harvest Moon challah bun. Served with Traverse frites 14

‡ Add crispy bacon, jalapenos, avocado, sautéed mushrooms, or sautéed onions 2 each

Ⓞ **ROASTED FOREST MUSHROOMS**

Portobello, crimini, and oyster mushrooms with creamy polenta, sautéed spinach, tomato ragu, and Parmesan cheese 18

CACIO E PEPE

Buttery linguine with fresh cracked black pepper, Pecorino Romano, and Black Tiger shrimp 23

Ⓞ **HAWAIIAN FRIED CHICKEN**

Fresh, all-natural chicken breast fried light and crispy with rice flour and island seasoning. Served with fragrant jasmine-scallion rice, tangy rainbow slaw, and sweet n' spicy dipping sauce 22

ROCKY MOUNTAIN TROUT

Pistachio-crust rainbow trout with creamy polenta, citrus beurre blanc, and fresh seasonal vegetables 28

Ⓞ **BONE-IN PORK CHOP***

10 oz Sakura premium bone-in pork chop served over fragrant jasmine-scallion rice, with sesame-soy glazed broccolini 29

Ⓞ **CERTIFIED ANGUS FILET***

8oz beef tenderloin with blackberry demi-glace and bleu cheese crumbles. Served with garlic mashed potatoes and fresh seasonal vegetables 38

Ⓞ **PAN SEARED SEA SCALLOPS***

Served with cauliflower mash, citrus beurre blanc, crispy prosciutto, and fried Brussels sprouts with maple-lime vinaigrette 30

‡ No personal checks, please ~ 20% gratuity will be added to parties of six or more ~ Split checks will include a 20% gratuity