

## STARTERS & SHARED

SHISHITO PEPPERS	8
Blistered shishito peppers served with a light, creamy sriracha sauce	
SHRIMP COCKTAIL	10.5
Delicious chilled shrimp served with our zesty house cocktail sauce and lemon wedges	
TRADITIONAL CHICKEN WINGS	10
Traditional chicken wings in a tangy buffalo sauce, served with ranch dressing and carrot sticks	
NEW ZEALAND LAMB LOLLI-CHOPS*	16
Tender New Zealand lamb chops dry rubbed with a house-made smoky chipotle spice blend. Seared to a medium temperature, served with a blue cheese dressing	
ZAG'S SALMON CAKES*	15
Recipe stolen from GJFD Chef Mike Zagrzebski	
Two generous fresh salmon cakes served with remoulade sauce. Fresh salmon mixed with capers, dill, ginger, and green onion	

AHI WONTONS*	12
Seared sushi-grade ahi tuna on crisp fried wontons with avocado, sriracha cream cheese & drizzled with ginger-plum sauce finished with fried jalapeno coins	

TRUFFLE LOBSTER MAC AND CHEESE	14
Succulent lobster in a creamy, white cheese sauce, shell pasta, drizzled with truffle oil	
SWEET CHILI CALAMARI	11
Lightly breaded fried Calamari glazed in a sweet chili sauce	
AHI TUNA TARTARE*	15
chopped raw sushi-grade ahi tuna, avocado, cucumber, tangy mango drizzle	
CAMERON'S PULLED PORK SLIDER	10.5
Two sliders of slow roasted hand-pulled pork, coleslaw and a touch of BBQ sauce on toasted slider buns	

\* These foods are cooked to order. Consuming raw or undercooked foods can increase your risk of foodborne illness, especially if you have certain medical conditions.

Don't forget to ask your server  
about dessert!

## STREET TACOS

STEAK	11.5
Chargrilled sliced sirloin with fire-roasted bell peppers & onions, topped with fried jalapeño coins. Drizzled w/cilantro-lime crème fraiche. Served on soft corn tortillas	
SHREDDED PORK	10.5
Tequila braised, hand-pulled pork with red cabbage, crisp jalapeno coins, avocado & cotija cheese. Served on soft corn tortillas	
CRISPY FISH	10.5
Crispy fish tacos topped with house-made slaw, baja sauce & pickled red onion. Served on soft corn tortillas	
GRILLED CHICKEN	10.5
Grilled chicken tacos topped with red cabbage slaw, salsa verde & avocado. Served on soft corn tortillas	

## SOUPS & SALADS

TORTILLA SOUP	8
SOUP OF THE DAY	8

CAPRESE SALAD	9.5
Ripe tomatoes layered with thick slices of fresh mozzarella cheese drizzled with herb infused extra virgin olive oil and balsamic glaze, garnished with fresh basil	

COBB SALAD	11.5
Enjoy crisp mixed greens topped with bacon, blue cheese crumbles, grilled chicken, cucumber, red onion, tomatoes, and your choice of dressing	
CAESAR SALAD	9
Chopped Romaine, fresh grated parmesan, garlic-herb croutons all tossed in our house-made creamy Caesar dressing	
+ chicken 2.5	
+ salmon, shrimp, or steak* 4.5	

GRILLED SHRIMP SALAD	12.5
Grilled shrimp served on a bed of crisp lettuce and spring greens, tomato, cucumber, red onion & mushroom tossed in a blood-orange-shallot vinaigrette	

## SANDWICHES

*served with fries*  
*substitute side salad 2.5*

PAR 3 CLUB SANDWICH 11  
 Sliced savory oven roasted turkey, ham, and bacon with lettuce, tomato & muenster cheese on toasted wheat bread paired with sweet cranberry aioli sauce

CALIFORNIA CLUB SANDWICH 12  
 Creamy avocado & provolone, fresh tomato & sprouts, and a delicious aioli on toasted bread  
 +add an egg 2

LOBSTER ROLL 16.5  
 Fresh succulent lobster tossed with celery, fresh parsley, & green onion in a light lemon-garlic cream sauce served on a toasty new England split-top roll

FRENCH DIP 11  
 Thinly sliced roast beef w/melted provolone on a toasted split-top roll au jus on the side and a choice of adding horseradish cream sauce

CLASSIC REUBEN 11  
 Thin-sliced corned beef, sauerkraut on grilled marble rye bread smeared with thousand island dressing

HOUSE BURGER\* 9.5  
 Here's the beef! Enjoy a classic burger, cooked how you like with tomato & lettuce on a toasted pub bun  
 + Fried jalapenos or fried onions 1  
 + Your choice of cheese 1  
 + Bacon 2

JAMESON WHISKEY BURGER\* 12  
 All-American Angus beef patty, blue cheese crumbles, crispy fried onions served with a house-made sweet whiskey glaze

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## PLATES

FISH AND CHIPS 10.5  
 House-made crispy whitefish hand-battered with local Colorado Native beer, served over fries with tartar sauce and lemon wedge

GORGONZOLA PAPARDELLE WITH BLACKENED SIRLOIN\* 14.5  
 Blackened sirloin steak sliced and served over pappardelle pasta tossed in gorgonzola cream sauce with mushrooms & shallots

PENNE ALLA VODKA WITH CHICKEN 13.5  
 Grilled chicken breast and penne pasta tossed in a creamy pink vodka sauce with red pepper flake, garlic, shallot & fresh parmesan

MARINATED GRILLED CHICKEN BREAST 12  
 Juicy marinated grilled chicken breast served over herbed rice & topped with feta cream sauce, served with chef's vegetables

SOUTHWEST SALMON 16  
 Grilled salmon topped with salsa verde and served with southwestern rice & grilled vegetables

TILAPIA FILET 16  
 Sautéed tilapia filet served with herbed rice & roasted sweet potato puree