

COVERED BRIDGE GRILLE

APPETIZERS

FRENCH ONION	7
Horseradish croutons and Swiss cheese gratin	
COVERED BRIDGE SOUP OF THE DAY	6
Chef Adam Jess' savory daily preparation	
HAND CUT GARLIC FRIES	7
Tossed with roasted garlic and Parmesan cheese with truffle rosemary ketchup	
CRISPY CRAB STUFFED AVOCADO	9
Sweet crab wrapped with avocado and deep fried, served with crunchy jicama slaw and sweet chile sauce	
TEMPURA TUNA	12
Ahi tuna in crispy wasabi pea tempura-cooked rare and served with pickled cucumber and mango salsa	
MUSSELS	10
Steamed with white wine, mushrooms, cranberries and fresh herbs with grilled ciabatta	
SWEET POTATO BEIGNETS	7
Bourbon sauce, Colorado Goat cheese	
CHORIZO STUFFED MUSHROOMS	8
Sweet corn succotash, red pepper aioli	
FIRE GRILLED FRESH ARTICHOKEs	9
Fresh basil sauce, lemon and whole roasted garlic	
CRISPY CALAMARI	11
Hearts of palm, carrot and watermelon radish salad with red curry sauce	

SMALL SALADS

- BRIDGE GREENS** 8
Fresh field greens with carrot, cherry tomato, sesame cracker, English cucumber and lemon basil vinaigrette
- WINTER PEAR SALAD** 8
Spinach, pears, honey glazed walnuts, pickled red onion, Bleu cheese and poppy seed dressing

LARGE SALADS

- MEDITERRANEAN GRILLED TENDERLOIN TIP SALAD** 13
Cucumber and mint dressing, golden raisins, pita chips, Feta cheese, hard cooked egg and green beans over spinach and fresh field greens
- SMOKED SALMON AND BIBB** 13
Sweet and smoky salmon, tender butter lettuce, fresh Ricotta cheese, tomato, olive oil croutons, poppy seed dressing, thyme and preserved lemon oil
- SALAD A LA NIÇOISE** 12
Tomato, olive, green beans, grilled tuna, fresh Mozzarella cheese, red grapes, grilled potatoes and fresh herb dressing

ENTRÉES

FROM OUR WOOD FIRED GRILL

TUSCAN BRICK GRILLED HALF CHICKEN	18
Herb marinated Red Bird chicken with sweet corn succotash, grilled potatoes, Goat cheese crumbles and mustard jus.	
COLORADO BLACK ANGUS BEEF TENDERLOIN	29
Potato gnocchi, Tasso ham, white Cheddar sauce and crispy fried onions	
FLATIRON STEAK	18
Smoked Cheddar grits, roasted baby carrots, crispy fried onions and red wine reduction	
WINTER SPICE GRILLED SALMON	24
Cranberry and sun choke salad, potato cake and maple crème fraîche	
CIDER GLAZED PORK CHOPS	20
Spinach and smoked bacon vinaigrette, roasted baby carrots and grilled potatoes	
GRILLED JUMBO SHRIMP	24
Fire roasted shrimp skewers over creamy orzo pasta with basil pesto and baby carrots	
MEDITERRANEAN STYLE ALBACORE TUNA	25
6 ounce hand cut fillet, wood grilled with potato gnocchi, roasted tomato and fennel, Picholine olives, honey saffron sauce and Feta cheese	

COVERED BRIDGE GRILLE STEAK TEMPERATURES

- **RARE:** Extremely red, cool center
- **MEDIUM:** Dark pink, warm center
- **MEDIUM RARE:** Very red, warm center
- **MEDIUM WELL:** Light pink, hot center
- **WELL:** Cooked through, no pink

FRESH PASTAS

CHICKEN AND ORECCHIETTE	17
Wood grilled chicken breast, mushrooms, Tasso ham, fresh grilled tomato and Boursin cheese sauce	
LASAGNA ALLA BOLOGNESE	15
Wavy noodles with spinach, fire roasted peppers, mushrooms, Ricotta, Parmesan Reggiano, Mozzarella cheeses and hearty tomato meat sauce	
FOUR CHEESE RAVIOLI	14
Served with our fresh grilled tomato sauce and tossed with spinach and mushrooms Add wood grilled chicken - 4 Add wood grilled salmon - 4	
BRIDGE SEAFOOD CIOPPINO	25
Seared scallops, mussels, jumbo shrimp and albacore tuna with saffron tomato broth, linguine pasta and grilled ciabatta	
SHRIMP AND SCALLOP LINGUINE	26
Sauteed shrimp, seared sea scallops, grilled tomatoes and baby spinach with lobster brandy cream sauce	

HOUSE FAVORITES

SEARED SEA SCALLOPS	26
Arugula and hot bacon dressing with potato cakes, baby carrots, Boursin cheese sauce and pomegranate syrup	
BRIDGE ANGUS BURGER	15
Fresh, handmade beef patty, wood grilled and topped with smoked bacon, organic white Cheddar cheese, house made pickles, crispy fried onions, fresh green chile sauce and a toasted brioche bun	
ARTISAN FLATBREAD PIZZA	12
Grilled tomato sauce, pepperoni and Italian sausage with Mozzarella cheese	
SEARED LAMB LOIN	26
Rubbed with mild red chile and coffee, seared in cast iron and served with Cheddar cheese potato mash, baby carrots and Pinot Noir reduction	
APPLE BACON AND BLEU MAC N' CHEESE	14
Grilled apples, thick cut smoked bacon baked with arugula and creamy Bleu cheese	