



Act One :

Pecan Sautéed Lump Crabcakes

corn salsa, spiced pecans, saffron lemonade sauce 13

Escargot with the Flavor of Caesar

mustard, sweet garlic, romaine, Asiago 11

Butternut Squash Bisque

butternut confit, shaved fennel, warm Maine lobster 15

Goat Cheese Gnocchi

pesto, smoked duck "ham", wilted spinach 11

Garden Salad of Mixed Greens

in a walnut crouton, with brie, overnight tomatoes, white balsamic dressing 12

Pork Belly Short Stack

sweet onion griddlecakes, maple froth, sunny side egg, apple matchsticks 9

Hot Bone Marrow (subject to availability)

on a bed of greens with brioche toasts and goat cheese 9

Opus Knife-n-Fork Caesar

a crisp spear of romaine, wrapped in prosciutto,
with our own dressing, white anchovy, sweet garlic 13

Sea Scallops

pancetta, cranberry brussell sprouts, red wine caper jus 15

Opus Cheese Sampling

our selection of four artisanal cheeses, brioche,
seasonal fruit chutney, walnuts 21



Act Two:

Cranberry Dusted Pacific Sea bass

butternut squash risotto, grapefruit vodka butter sauce 28

Iron Skillet Filet of Beef

Yukon gold potato ravioli, exotic mushroom, gorgonzola 35

Smoked Bison Flank Steak (medium rare)

pemmican quinoa, acorn squash, sun dried cherry bison sauce 29

Autumn Surf and Turf: Filet and Scallops

Seared Beef Tenderloin over sage potatoes and cabernet jus sautéed Day boat Sea Scallops, asparagus, citrus butter 39

Yellowfin Tuna (medium rare)

spicy miso lobster broth, Asian pear kim-chee relish, baby bok choy 33

Colorado Lamb Duo

Petite Rack in Pomegranate glaze and Guinness Braised Lamb Shank, pear confit, sage potato 35

Pine Nut and Pesto Salmon

roasted fennel, dried tomato polenta, olive sauce 29

The Colorado Lamb Rack

brown butter potato, mint apple marmalade, mustard herb crumb 47

Vegetarian Entrée available upon request .