



HEARTHSTONE

Spring Fever menu

featuring select

entrees FOR \$18.59

valid 4.1.11 to 4.23.11

\$18.59

colorado lamb shank

a unique preparation of colorado lamb created daily by our chef

crab stuffed trout

lemon tarragon butter sauce; toasted almond colorado yukon mashers; green beans

center cut pork chop

black pepper crusted; molasses butter; crispy vermont cheddar polenta; roasted asparagus

prairie raised chicken

pan-seared; lemon tarragon pesto; roasted asparagus; fingerling potatoes

mushroom duxelle

mushrooms; parmesan reggiano; puff pastry; sherry tomato sauce; roasted asparagus

\$5 MORE

cedar plank salmon

organic king salmon grilled on a cedar wood plank; citrus honey glaze; yukon gold potato & scallion hash; green beans

ginger scallops

ginger infused crust; orange butter sauce; scallion coconut basmati; fresh snap peas

prime rib

twelve ounce slow roasted; vermont cheddar potatoes au gratin; black truffle creamed spinach; au jus

colorado striped bass

pistachio crusted; lemon saffron butter sauce; roasted garlic mashers; green beans

\$10 MORE

blackberry elk

garlic granola crust; marion blackberry demi-glace with colorado blackberry brandy; garlic mashers; fresh baby carrots

filet mignon

eight ounce natural black angus tenderloin; malbec demi glaze; yukon gold anna potatoes; braised balsamic shallots; crispy onions; sautéed garlic spinach

new york strip

twelve ounce strip loin; baby carrots; truffled twice baked potato; cognac compound butter