Cold Appetizers

Baby Spinach Salad  hard boiled egg, tomatoes, potato, warm “bacon” vinaigrette  

Garden Vegetable Salad  tomatoes, carrots, cucumbers, peppers, avocado, snow pea shoots, white balsamic vinaigrette, fresh herbs  

Portobello Mushroom & Arugula Salad  red onions, enoki mushrooms, crushed croutons, caesars style mushroom dressing, port wine reduction  

Market Fish Ceviche  shaved fennel, citrus, jalapeno chili, jicama, cilantro & chives  

Seared Beef Carpaccio  marinated chick peas, olives, fresh herbs, field mache  

Roasted & Marinated Beet Salad  candied nuts, grapefruit segments, beet vinaigrette, shaved endive, chervil  

Hawaiian Style Marinated Tuna Nachos for two  crispy corn tortilla, guacamole, ginger, garlic, scallions, soy, cilantro, toasted sesame oil, jalapeno  

Hot Appetizers

Handmade Gnocchi  duck & chicken confit, roasted portobello mushrooms, fresh thyme, duck jus, white truffle oil, chives  

Spicy Merguez Dumplings poached plum & pomegranate broth, rosemary  

Exotic Mushrooms in Broth porcini & truffle accented broth, grandmas egg “noodles”  

Fresh Sautéed Artichoke Bottoms  cannellini cream, tomatoes, lemon & garlic accent, balsamic syrup  

Nori Wrapped Tempura Salmon  pepper pineapple relish, sesame, soy mustard emulsion, cilantro  

Crispy Veal Sweetbreads pea puree, hon shimeji mushrooms, veal glace, tomato oil, potato crisps  

“Seafood” Bisque  brandade, yellow curry oil, garlic crumbs  

18% Gratuity will be added to parties of six or more  
*denotes signature item
Main Courses

**Market Fish** seasonal garnish

**Braised Lamb Shank** toasted sticky rice, charred napa cabbage, shisito pepper, mexican pepper sauce, plumped raisins

**Pan Roasted Chicken Breast** parsnip & turnip puree, cider chicken jus, celery root salsify, baby carrots, celery leaves

**Steamed Pompano** blood orange vinaigrette, salsa verde relish, brocollini, rice

**Black Angus Rib Eye Fillet** creamy mashed potatoes, grilled endive, red wine saturated cipollini onion

**Braised Boneless Short Ribs** sun-dried tomato barbecue glaze, mashed yams, braised kale, cilantro, turnip & mustard puree

**Farm Fresh Pekin Duck Breast** braised red cabbage, white asparagus, sour cherry port reduction, yam fritters

**Colorado Style Lamb Chops** trio of eggplant, lamb jus

**First Cut Veal Chop** almond & parsley pesto, spring vegetable & farrow pilaf

Side Dishes

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corned Beef &amp; Potato Hash</td>
<td>11</td>
<td>8</td>
</tr>
<tr>
<td>Creamy Mashed Potatoes</td>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td>Sauteed Portobella Mushrooms &amp; Onions</td>
<td>95</td>
<td>8</td>
</tr>
<tr>
<td>French Fries (fried in meat fryer)</td>
<td>7</td>
<td>7</td>
</tr>
<tr>
<td>Sautéed Broccolini with Garlic oil</td>
<td>8</td>
<td>7</td>
</tr>
</tbody>
</table>

*Mikes Bistro is committed to purchasing and serving responsibly sourced Seafood without compromising the future of our Oceans.*

Executive Chef

Michael Gershkovitch
Specials*

**Monday**
USDA Prime Rib Eye for Two

**Tuesday**
Baby Rack of Lamb for Two

**Wednesday**
Brined & Smoked Veal Loin for Two

**Thursday**
Chateaubriand for Two

**Sunday**
Breaded Veal Loin

Farm Raised Squab

* Please ask server about availability & pricing

**Chef’s Tasting Menu**

$110

Seven courses

- Available nightly at the Chef’s discretion.
- Courses are selected by the Chef.
- Tasting Menus require the participation of the entire table.
- Chef Mike recommends making a reservation for all tasting menus at least twenty-four hours in advance.
- With wine paired for three courses: add $20.