

# First Bite 2022

\$49 per person

*No Substitutions Please*

## CHOICE OF APPETIZER OR DESSERT

### APPETIZERS

#### **740 Hot Cheese Dip with Spinach (GF)**

Deliciously addictive unique blend of white cheese, spinach, onions, jalapeños, tomatoes, and sweet red peppers

#### **Deviled Eggs (GF)**

Four, traditional, with our candied bacon bits

#### **Caprese (GF)**

Slow roasted Roma tomatoes, fresh mozzarella cheese, basil, extra virgin olive oil, and balsamic vinegar

#### **Grilled Artichoke (GF)**

1/2 Castroville "Globe" artichoke steamed and finished on the grill with a garlic lemon aioli

### SALADS

#### **House Salad (GF)**

Butter lettuce with 740 fresh herb vinaigrette

#### **Caesar Salad**

Fresh romaine, house made Caesar dressing, garlic croutons, and Grana cheese

### ENTREES

*(All our steaks are finished with a mop that contains garlic, butter, salt, pepper, & vinegar (GF))*

#### **New York Strip "Denver Cut"**

Certified Angus Beef "Denver Cut" 9 oz New York Strip, lean, tender, & full-flavored, fine-grained with sturdy texture, served with Yukon Gold mash potatoes and sautéed spinach

#### **Teriyaki Flat Iron Steak**

Second in tenderness to the tenderloin steak, the flat iron is well-marbled, richly flavored and juicy. Marinated in our house made teriyaki marinade served with mashed potatoes and sautéed spinach, Best when cooked to no more than medium doneness

#### **Braised Short Ribs**

Beef Short Ribs braised in Guinness Stout beer with cumin, orange peel and salt and pepper served on mashed potatoes with vegetables and smothered with the braising stock reduction and topped with gremolata

#### **Smoked Salmon Fettucine**

Smoked salmon in lemon shallot cream sauce with Tobika caviar on egg fettucine

#### **Orange Roughy (GF)**

Grilled Orange Roughy filet with a lemon caper butter sauce and grilled asparagus  
*Blacken add \$2*

#### **Salmon (GF)**

Well marbled, with a firm delicate quality that is light in the mouth. Grilled, served on a bed of field greens dressed with house-made Italian dressing.

*Blacken add \$2*

### DESSERT

#### **Panna Cotta (GF)**

Vanilla bean infused sweet cream custard, served with a raspberry coulis

#### **Cherry or Blueberry Pie**

Locally made pie from The Colorado Cherry Company  
*Make it Ala Mode +\$1.75*