

**APPETIZERS**

smoked trout brandade with radicchio, almonds and blood orange vinaigrette 12.

lemon thyme marinated chicken over celery heart waldorf salad 9.

crispy calamari with lemon chips, picholine olives, roasted tomatoes and harissa sauce 11.

serrano jamon with arugula, spanish cheese, pears, olives and almonds 16.

broiled scallops with smoked paprika, fresh herbs and preserved lemon 12.

lentil soup with pancetta and spicy greens 8.

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SALADS

baby spinach with manchego, red grapes, pickled red onion and apple cider vinaigrette 11.

simple mixed greens with fresh herbs and aged sherry vinaigrette 7.

wild watercress with bartlet pears, maytag blue cheese and warm bacon vinaigrette 12.

roasted beet and arugula salad with spiced walnuts, sheep feta and champagne vinaigrette 9.

caesar with roasted garlic-pancetta dressing, crispy grana padano and herb crouton 8.

plancha shrimp add 7. marinated chicken breast add 5. flat iron steak add 9.

PASTA & VEGETARIAN

sweet potato-eggplant "lasagna" with pistachios and watercress 16.

spaghetti with beefsteak tomato sauce and housemade mozzarella 15.

spaetzle with pulled duck confit, charred radicchio, candied orange zest, avalanche goat cheese 18.

braised oxtail with herb gnocchi, butternut squash and house made ricotta 19.

fresh pappardelle with creamy wild boar rosemary bolognese and parmesan 16.

**FISH**

spicy shrimp bowl with brown butter-tabasco sauce, tomatoes and green onion spoon cake 18.

salmon with braised red pepper, pancetta roasted brussels sprout and caramelized parsnip 22.

seared ahi tuna with cured tomatoes, olives, orange juice braised red onions and potato gnocchi 26.

sable fish with pomegranate reduction and roasted winter vegetables 24.

MEAT AND FOWL

duck confit with pine nuts, parsley pesto and sweet potato-apple hash 19.

pork medallions with local plum, goat cheese, wilted greens and sage spaetzle 19.

braised lamb shank with parmesan grits and parsley gremolata 22.

chicken a la plancha with winter squash, sundried fig caponata and pumpkin seed pesto 21.

stuffed veal breast with truffled yukon mashed potatoes, cranberries and petit herb salad 23.

ale braised beef short rib with cracked pepper mashed potatoes,
brussels sprouts and spiced carrot marmalade 22.

selection of steaks with gruyere potato gratin, porcini sauce and smoked onion rings

flat iron steak 19. 6 oz tenderloin 24. 18 oz "ute city cut" bone in prime rib 38.

SIDES

butternut squash and sundried fig caponata 7. olive oil roasted winter vegetables 5.

truffled mashed potato 6. smoked onion rings with housemade ketchup 5. gruyere potato gratin 6.

pancetta roasted brussels sprouts with candied orange peel 6.

ute city serves in-house filtered water to reduce the impact on the environment. 3. / bottle • sparkling or flat