

Happy Easter "2024"

APPETIZERS / SMALL PLATES

240 Classic Shrimp Cocktail ~ St. Elmo's **firey** cocktail sauce
18

Ahi Tuna Sashimi ~ ponzu, daikon, wasabi, avoado & soy pearls
21

Crispy Calamari ~ sweet chili, jalapenos, haricots verts
18

Old Bay Lump Crab Cakes ~ sauce Gribiche
20

Pizza ~ pepperoni, Kalamata olives, mushrooms, red sauce
18

Colorado Beets "agrodolce" ~ creamy ricotta, pistachios, pickled Cipollini onions
16

240 Tri-color Caesar ~ romaine hearts, rocket, radicchio, focaccia croutons
14

Spring Greens ~ five lettuces, vegetable crudité, house vinaigrette
9

Seasonal Soup
8

ENTREES

Red Trout ~ hazelnut romesco, marble potatoes
25

Day Boat Sea Scallops ~ marsala, pancetta, mushrooms, butternut mascarpone polenta
45

Canadian Salmon ~ apple fennel salsa, creamy celery root, cider mustard gastrique
29

Capellini ~ spicy shrimp, Calabrese chile, tomato basil cream
24

Colorado Lamb T-Bone Chops ~ balsamic fig sauce, fingerling potatoes
45

7x Cattle Company Flank Steak ~ maître d'butter, cabernet jus, Lyonnaise root vegetables
32

Pork Chop ~ pistachio crust, pinot noir plum wine sauce, scallion risotto
28

Prime Rib "Every Sunday" ~ slow roasted, au jus, horseradish cream, mashed potatoes
29