

# corner bistro

## Dinner

### 1st

#### **Roasted Butternut Squash Soup**

Austrian Pumpkin Oil and Sage Roasted Pepitas **\$7**

#### **Caesar Salad \$9**

Classic Caesar Salad, Focaccia Croutons and Crispy Capers. Served with House-made Caesar Vinaigrette, Shaved Parm

#### **Burrata \$9**

With Extra Virgin Olive Oil, Reduced Balsamic, and Toasted Baguette

#### **House Salad \$8**

Dried Cranberries, Goat Cheese, Candied Walnuts and White Balsamic Vinaigrette

### 2nd

#### **Veal Meatballs \$13**

Arugula, Shaved Parm With House Marinara

#### **\*Tuna Carpaccio \$11**

Apple Daikon Sprout Salad, Crispy Wontons and Chili Vinaigrette

#### **Duck Confit Pizza \$12**

Caramelized Onions, Arugula, Chevre and Reduced Balsamic

#### **Crab Cakes \$15**

Jumbo Lump "Maryland Style", Baby Green Salad, Crispy Prosciutto and Tangerine Aioli

### 3rd

#### **Silverleaf Farms Pork Chop \$23**

Lentil and Fava Bean-Ragout and Agave Demi

#### **Veal Scallopini \$27**

Tomatoes, Mozzarella, Brown Butter Gnocchi and Veal Sauce

#### **Pan Roasted Alaskan Halibut \$26**

Warm Quinoa-Mango-Black Bean Salad and Haricot Vert

#### **Braised Beef Short Ribs \$23**

Gorgonzola Polenta, Wilted Spinach and Veal Demi

#### **Linguine \$21**

Cherry Tomatoes, Olives, Kale and Crispy Prosciutto  
(GF Pasta Available)

#### **\*Seared Tuna \$25**

Nicoise Style Salad and Soy Butter Sauce

#### **Greeley Farms Roasted Chicken \$22**

Garlic Mashies, Crispy Brussel Sprouts and pan Jus

#### **Roasted Eggplant Parmesan \$20**

With Arugula, Fresh Mozzarella, and House Marinara

A.B.F. Colorado Certified Beef, Pork and Chicken.

\*"Consuming raw or undercooked meats, poultry, seafood, SHELLFISH, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."