

THE L I V E L Y



STARTERS

BOISE VERTICAL FARM'S LETTUCES | 13
Acme Garlic Croutons, Shaved Radish, Sprouts
Lemon-Champagne Vinaigrette

HAMACHI CRUDO | 19
Yellowtail Sashimi and Tartare, Green Garlic
Shallot Tempura

STEAK TARTARE | 23
Snake River Farms American Wagyu, Cured Egg Yolk
Capers, Sriracha Sauce

GRILLED MEDITERRANEAN OCTOPUS | 23
Red Pepper & Walnut Hummus
Pomegranate & Mint Vinaigrette

NONNA ANNA'S MEATBALLS | 15
Pecorino, Rosemary Gremolata
Extra Virgin Olive Oil

POTATO LEEK BISQUE | 11
Wada Farms Potatoes, Smoked Idaho Springs Trout
Green Onion Tuile

UN-TRADITIONAL CAVIAR SERVICE

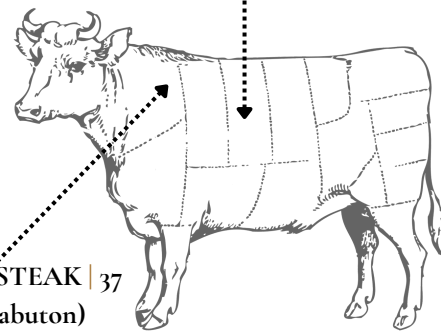
125 Per Ounce

Idaho Springs Local Sturgeon Caviar
Capers, Red Onion, Hard Boiled Egg, Potato Chips

PNW CERTIFIED ANGUS CUTS

All selections are served with Handcut French Fries
Arugula Salad & Maître d'Hôtel Butter

CÔTE DE BOEUF | Market Price



DENVER STEAK | 37
(a/k/a Zabuton)

ENTREES

PASTA ALLA PUTTANESCA | 25
Fresh Bucatini, Villa Franzese Tomatoes
Taggiasche Olives, Capers

PAN ROASTED STRIPED SEA BASS | 45
Braised Leeks, Fondant Potatoes
Lemon, Thyme

AGNOLOTTI DEL PLIN | 27
Meat-filled Housemade Pasta, Aged Balsamic
Fried Sage

½ ROASTED CHICKEN | 31
Shiitake Mushrooms, Pommes Purée
Spanish Sherry Vinegar

SRF AMERICAN WAGYU CULOTTE | 53
Golden Burdock Root & Carrot "Kinpira"
Szechuan Peppercorn Jus, Chervil

SIDES | 9 ea

Pommes Purée
Roasted Mushrooms
Arugula Salad, Parmigiano
Handcut French Fries

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

Executive Chef - Edward Higgins
Sous Chef - Kevin Posada
Pastry Chef - Samantha Hughes