



## appetizers

Lobster Bisque  
*maine lobster chunks*  
19

\*Risotto Bianco\*  
*organic egg yolk, parmesan, truffle*  
22

Chicken Liver Pâté  
*foie gras baguette toasts, gherkins*  
16

Bibb & Beets  
*squash, pepitas, parmesan, sherry vinaigrette*  
17

Italian Fish Stew\*  
*calamari, mussels, clams, grilled bread*  
21

Pear Gratin  
*arugula, gorgonzola, balsamic walnuts*  
18

Gravy Meatball Sliders  
*two little owl originals*  
15

## seasonal vegetables

Green Beans  
*chiles, sesame, oyster sauce*  
15

Eggplant Parmigiana  
*breaded and baked, marinara, arugula*  
17

Skillet Brussels Sprouts  
*sweet and spicy pecans*  
16

Citrus & Palm Hearts  
*endives, olives, basil*  
15

French Fries  
*chile aioli*  
11

## chef Joey Campanaro

*we offer full-service events production specialized in catering private parties*

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
\* contains meat \**

## entrées

Colorado Lamb Chops  
*yukon gold and fontina fonduta*  
49

Grilled Scottish Salmon\*  
*kale, root vegetables, dijon sauce*  
31

\*Roasted Nova Scotia Halibut\*  
*chive mashed, lemon crème fraîche gravy*  
37

Crispy Bell & Evan's Chicken  
*brussels sprout home fries, natural sherry jus*  
35

Pork Chop & Butter Beans\*  
*parmesan, fennel, wild dandelion*  
36

Prime New York Strip\*  
*mushroom pappardelle*  
48

Filletted Whole Fish\*  
*crispy lobster paella*  
39