



Starters & Small Plates

French Onion Soup

wood-stone oven baked with cave-aged gruyere \$8.50

Charcuterie and Cheese Board

cornichons, mustard, nuts, grilled bread \$24.95

Jill's Bistro Tots

truffle aioli, reggiano cheese \$7.95

Escargots

half-a-dozen shells, garlic butter \$12.95

Shrimp Scampi

flambé tableside with cognac, garlic, shallots, tomatoes
smoked paprika herb butter \$18.50

Salads

Belgian Endive, Arugula, and Apple Salad

Bleu d'Auvergne, crushed filberts
apple truffle vinaigrette \$9.50

900 Walnut Salad

baby organic greens, candied walnuts, pears, grapes
hazelnut vinaigrette \$8.95

Caesar Salad

prepared tableside, hearts of romaine, croutons
anchovies, reggiano cheese \$14.95

Roasted Beet Salad

Greek yogurt, arugula, toasted almonds \$10.50

Entrées

Lobster alla Carbonara*

saffron fettucine, house-cured bacon, peas
six-minute organic egg, parmesan \$27.95

Filet Mignon Diane*

flambé tableside, Yukon mashed potatoes
mushroom medley, brandy truffle sauce \$39.95

Spice Dusted Fillet of Scottish Salmon*

organic quinoa, seasonal vegetables, citrus pesto \$27.95

Rigatoni Bolognese

spicy Sicilian sausage Bolognese, porcini mushrooms
reggiano cheese \$17.50

Natural Chicken Breast*

creamed spinach, fingerling potato Lyonnaise
tarragon jus \$26.95

Steak au Poivre*

natural Angus New York, peppercorn sauce
hand-cut Kennebec French fries \$34.95

Colorado Lamb Rack*

petit vegetables, roasted winter squash, coriander herb jus
Brussels sprouts, carrot emulsion \$39.95

Kitchen Dinner Specials

Hazel Dell Organic Mushroom Soup

chèvre crostini, oyster mushroom escabeche, toasted hazelnut
\$8.50

Baby Kale, Granny Smith Apple and Goat Feta Salad

candied pecans, apple truffle vinaigrette
\$10.95

Hand Rolled Potato Gnocchi and Braised Short Ribs

roasted tomato, braised kale, roasted butternut squash, reggiano
\$24.95

Duo of Pan Roasted Scallops and Cobia

saffron risotto, andouille, Creole shrimp sauce
\$32.95

Sides \$6.95

Roasted Brussels Sprouts
Truffle White Cheddar Mac & Cheese
Hand-Cut Kennebec Fries

Citrus Asparagus
Creamed Spinach Gratin
Seasonal Vegetable Medley

Jill's Restaurant & Bistro encourages sustainable, organic farming practices and features contemporary American cuisine with a French accent

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