

**\*\* Menu available for full take-out in addition to dine-in \*\***

***First***

**Yellowfin Tuna Poké-Rock Shrimp Tower with Crispy Nori, Mango, Avocado and Pineapple Vinaigrette \***  
**24**

**Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli \***  
**22**

**Grilled Spanish Octopus with Tomato-Gnocchi-Chorizo-Sweet Corn and Almond Romesco**  
**21**

**Colorado Corn Bisque with Chives and Truffle Oil**  
**15**

**Heirloom Tomato and Passion Fruit Gazpacho with Jalapeño Cucumber Sorbet and Watermelon Radish**  
**16**

**Caesar Salad with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons**  
**14**

**Summer Berry Salad with Crispy Prosciutto, Sliced Roasted Almonds and Raspberry Vinaigrette**  
**16**

**Lemon Summer Salad with Heirloom Tomatoes, Fennel, Asparagus, Midnight Moon and Sunflower Seeds**  
**18**

**Fig and Prosciutto Pizza with Baby Arugula, Gorgonzola and Onion Jam**  
**24**

**Heirloom Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic**  
**22**

**Chef Selection of House Artisan Cheeses**  
**35**

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**Main**

**Veal Scaloppini with Angel Hair ‘Caprese’, Asparagus, Lemon Beurre Fondue and Veal Reduction**  
40

**Organic Atlantic Salmon with English Pea/Mushroom Risotto, Grilled Broccolini and Spring Pea Pesto**  
42

**Agave Glazed Pork Chop with Three Bean Sauté, Bacon/Onion Chutney and Parsnip Puree \***  
45

**Alaskan Halibut with Rock Shrimp-Corn Succotash, Potato Gnocchi and Fava Beans**  
46

**Colorado Chicken with Grilled Portobello, Roasted Tomatoes, Poblano Polenta and Basil Oil**  
38

**Braised Short Rib with Yukon Gold Mashed Potatoes, Baby Carrot/Snap Pea Sauté and Boursin Cheese**  
38

**Filet Mignon and Lobster Duo with Potato Gratin and Grilled Corn/Heirloom Tomato/Mozzarella \***  
58

**Blue Corn Crusted Rocky Mountain Trout with Brown Butter Couscous, Patty Pan Squash and Pepper Aioli**  
38

**Wasabi Pea Crusted Yellowfin Tuna with Crispy Shrimp, Napa Cabbage-Mushroom Sauté and Soy Beuree \***  
46

**‘CAB’ Ribeye with Grilled Asparagus, Tortilla Strips and Chimichurri \***  
59

**Colorado Buffalo NY Strip Steak and Truffle Fries**  
42

**Summer Vegetable & Mushroom Risotto**  
38

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*Juniper Restaurant • 970.926.7001 • [www.juniperrestaurant.com](http://www.juniperrestaurant.com) • [info@juniperrestaurant.com](mailto:info@juniperrestaurant.com)*

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**FINISH 12**

**Charles' Hot Sticky Toffee Pudding Cake**  
Myers's Rum Sauce and Whipped Cream

**Old Fashioned Palisade Peach Pie**  
Vanilla Bean Ice Cream and Caramel Sauce

**Red Wine and Roses**  
Red Wine Sorbet, Vanilla Mousse and Scottish Shortbread

**Warm Flourless Chocolate Cake**  
Caramel Popcorn and Vanilla Bean Ice Cream

**South Florida Key Lime Pie**  
Whipped Cream and Blueberry Compote

**Raspberry Lemon Chiffon Cake**  
Lemon Mousse and Raspberry Coulis

**Vanilla Bean Crème Brûlée**  
Berry Pâte de Fruit

**Freshly Turned Trio of Ice Creams or Sorbets**  
Daily Selections

**Chef's Selection of Artisan Cheeses**  
Crostini, Dried Fruit and Assorted Nuts

**38**

**Dessert Sampler**  
**28**

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## SIDES

**House Made Truffle Fries 10**

**Grilled or Steamed Asparagus 10**

**Three Bean Sauté 10**

**Grilled or Steamed Broccolini 11**

**Yukon Gold Potato Gratin 12**

**Rock Shrimp-Corn Succotash 14**

**English Pea/Mushroom Risotto 14**

**Crispy Shrimp 15**

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**Chef de Cuisine Santos Macias**

**Sous Chef Joel Paula**

**Pastry Chef Charles Broschinsky**

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