

# dinner

## starters

### 4580 Frites

Original or BBQ rub 4  
with grana padano & garlic 5  
with truffle oil 6

### \*Grilled Calamari "Barcelona"

Crispy potatoes, applewood smoked bacon & pepperoncini, tossed with lemon, extra virgin olive oil & paprika aioli 9.5

### \*Roasted Stuffed Chile

Poblano pepper stuffed with rice, cotija cheese & finished with a red bell pepper & sweet corn cream sauce 8

### \*Bacon Wrapped Dates

Our signature chorizo stuffed medjool dates, wrapped with applewood bacon & served over a roasted red pepper sauce 9.5

### Baked French Brie

Baked until warm & soft, served with fig jam, fresh fruit & grilled ciabatta 8

### Quinoa Fritters

Black bean, sweet corn, & serrano chili stuffed fritters served over a chipotle & lime cream sauce with fresh cilantro 7

## small plates

### \*Cheese & Charcuterie Plate

Rotating artisan cheeses, sliced cured meats & fresh fruit 14

### \*Mussels Pomodoro

PEI mussels sautéed with roasted fennel, San Marzano tomatoes, leeks, garlic, a touch of butter & white wine 12

### \*Golden Jumbo Scallops

Seared diver scallops on creamy parsnip puree, sautéed greens, Colorado pears & topped with crispy prosciutto di Parma 13

### Seared Ahi Tuna

Sesame crusted ahi tuna seared rare over a jicama, daikon radish, radicchio slaw topped with avocado & a hoisin drizzle 14

### Beef Tenderloin Tips

Grilled chimichurri marinated beef tenderloin served over sautéed mushrooms & topped with crispy shallots 11

### Lobster Mac & Cheese

Fresh Maine lobster, sautéed shallots, cheddar & gruyere cheese topped with herbed panko breadcrumbs & baked to bubbly 13

## entrees

### Bistro Steak

Green Ranch hand-cut NY strip grilled, served with 4580 frites, salad & topped with horseradish crème fraiche or herb butter 24

### \*Slow Braised Short Ribs

Red wine braised Green Mountain Ranch boneless beef with onion, carrots & snap peas over creamy polenta & a braising jus 20

### \*Duck Duo

Pan seared duck breast served with a sauté of duck leg confit, broccolini, grilled radicchio, pearl onion, pears & a pan jus 26

### \*Bone-In Porkchop

Grilled 12oz chop served with horseradish mashed potatoes, grilled cipollini onions, sautéed broccolini, roasted fennel & topped with an apple chutney 23

### \*Mahi-Mahi

Fresh mahi-mahi served atop a butternut squash purée, sautéed greens, pearl onions, finished with toasted pumpkin seeds & a winter spiced cream sauce 21

### \*Pan Seared Salmon

Sustainably farmed Norwegian salmon, served over fingerling potatoes, sautéed seasonal vegetables, finished with a port wine reduction & horseradish crème fraiche 20

### Roasted Vegetable Lasagna

Seasonal vegetables layered with ricotta, fresh mozzarella, marinara & finished with a béchamel sauce 16

### \*Farmers Vegetable Risotto

Creamy arborio rice generously topped with sugar snap peas, corn, kale, chard, garlic and red bell pepper 15.5

add chicken 8 scallops 10 salmon 10 steak 10 lobster 10

## soups & salads

### \*Grilled Tomato Bisque

Garnished with a parmesan tuile & basil oil 6

### Soup of the Day

Rotating weekly special 7

### 4580 Salad

Butter lettuce served with our champagne-shallot vinaigrette, shaved carrots, cucumbers & fried capers 5.5

### Tri-Color Beet Salad

Arugula, roasted beets, Haystack Mountain goat cheese crostini with a honey-sherry vinaigrette 9

### \*Roasted Root Vegetable & Lentil Salad

Chilled roasted root vegetables over French green lentils, topped with pomegranate seeds & an herb vinaigrette 9

### \*Arugula + Pear Salad

Arugula, candied almonds, Colorado pears, gorgonzola, red onion & a champagne-poppy vinaigrette 9

add chicken 8 scallops 10  
salmon 10 steak 10  
lobster 10 to any salad

## 4580 Burgers

### Deluxe Burger

A juicy green ranch 1/2 lb burger topped with caramelized onions, crisp lettuce, tomato & garlic aioli on a fresh rosemary kaiser roll, with fries 11.95

add cheese: swiss, cheddar, gruyere, goat, gorgonzola 1.00

add bacon: 1.50

add sauteed mushrooms: 1.00

sub side salad 2.00

sub gluten free roll: 2.50

### Chef's Choice

A rotating weekly burger/sandwich special M/P

## on the side

\*Roasted Fingerling Potatoes 4

\*Sautéed Greens 4

\*Creamy Polenta 4

\*Sautéed Mushrooms 4

\*Sautéed Snap Peas 4