

# 626 On Road

## Modern American Cuisine And Wine Bar EVENING MENU . . .

### Soup & salads

Vine Ripe Heirloom Tomato (Z's Garden, Palisade), fresh mozzarella, basil, olive oil, capers, balsamic vinegar reduction.	11
Fresh baby arugula, curls of Parmigiano Reggiano cheese, extra virgin olive oil, balsamic vinegar.	9
Spinach (organic) and oregano-garlic marinated flatiron steak salad, pomegranate vinaigrette and bacon simmered white beans.	14
Soup of the moment	Cup 4 Bowl 6
House Salad ... organic mixed greens tossed with balsamic vinegar, olive oil and Maytag blue cheese.	5
626 Spinach Salad...baby organic spinach tossed with pomegranate vinaigrette, topped with Parmigiano Reggiano cheese.	7

### Entrées

Campeche Fish Stew, shrimp, bay scallops, tuna, and ono; ancho chili, cilantro, tomato, and white wine in a savory broth.	18
Fresh Alaskan King Salmon (troll caught), soy sauce-red wine glaze, green lentils, roasted brussel sprouts.	28
Buckwheat Crêpes . . . Spinach, red bell pepper, garlic, oyster mushrooms, Japanese eggplant, roasted, served with lemon beurre blanc.	16
Chicken Breast stuffed with brie, organic spinach, and sun dried tomatoes... rolled in pistachios and sautéed, served with lemon beurre blanc sauce and black rice.	20
Duck Breast, marinated in pomegranate and red wine, pan-seared, rosemary-baby potatoes (Z's Orchard) with goat cheese, and wild mushroom-red wine reduction.	30
Choice Beef Tenderloin Medallions, char-broiled, served with ancho mole and cilantro hollandaise, garnished with crab meat.	34
Prime Harris Ranch New York Strip Steak . . . 14 ounces, served with parmesan onion rings, mushroom-red wine reduction, truffle oil - cheese fries, sautéed zucchini and yellow squash.	58
Roast Rack of Lamb marinated for 24 hours in Maker's Mark, three-peppercorn crust, peach (Lorenz Farm, Palisade) mint sauce.	34
Sautéed Veal Medallions, deglazed with tequila, finished with a peach-tomatilla sauce (spicy), served with black rice.	28
Paneed Veal with Czarina Sauce... Wisconsin Veal with sweet and hot paprika-parmesan sauce, sautéed zucchini, yellow squash and shrimp, garnished with crab meat and wild rice waffles.	28

**GOOD FOOD! GOOD WINE! GOOD LIFE! Reservations 970-257-ROOD (7663)**  
**We do not accept checks.....We gladly accept Cash, MC, Visa, Discover, AMEX**

**11AM-11PM Mon-Thurs 11AM-Midnight Fri-Sat  
4PM – 10PM Sunday**