

# 626 ON ROOD

## MODERN AMERICAN CUISINE AND WINE BAR

### EVENING MENU....

#### STARTERS & SALADS

- Roast beet salad...mixed (organic) greens, toasted walnuts, apple slices, aged balsamic dressing and roasted walnut, Parmigiano-reggiano, black pepper tuiles. half . . . **7** full . . . **12**
- Feta cheese and black garbanzo bean salad...blood orange juice vinaigrette, garnished with marinated roasted artichoke. half . . . **7** full . . . **12**
- Alder wood smoked duck (smoked in-house) salad, fresh goat cheese, citrus herb couscous, organic mixed greens, avocado, pepper bacon, and lemon-thyme vinaigrette. half . . . **10** full . . . **17**
- Choice Black Angus flatiron steak salad, parsley – paprika marinade, organic baby spinach, pomegranate vinaigrette and bacon simmered black beans. **16**
- Soup of the moment Cup ..**5** Bowl .. **7**
- House salad ... organic mixed greens tossed with balsamic vinegar, olive oil and Maytag blue cheese. half..**5** full..**8**
- 626** Spinach Salad...baby organic spinach tossed with pomegranate vinaigrette, topped with Parmigiano Reggiano cheese. half..**5** full..**8**

#### ENTRÉES

- Hawaiian *Barramundi* (overnight from Honolulu), seared; fire roasted jalapeno-lime beurre blanc sauce, avocado croquette, black rice. **29**
- Butter poached lobster tail, smoked paprika green lentils, and red bell pepper –Parmigiano Reggiano cheese-shiitake mushroom quinoa with white truffle oil. **29**
- Chicken breast stuffed with brie, organic spinach, and sun-dried tomatoes, rolled in pumpkin flakes, black sesame seeds and panko, sautéed, lemon beurre blanc sauce and black rice. **20**
- Grilled quail, pancetta-almond stuffing, red bell pepper, Parmigiano Reggiano cheese-shiitake quinoa, peach – guajillo chili - almond mole. **26**
- Sweet potato Agnolotti pasta (house made), basil – walnut pesto cream sauce, oyster mushrooms, porcini “dust”. **19**
- Black (squid ink) Linguini, Hawaiian Sea Scallops, Apple wood smoked (in-house) blood orange – roasted garlic - clam tomato sauce. **26**
- Choice, Black Angus, Delmonico, (14oz ribeye, Painted Hills Natural Beef, Oregon) charbroiled, shallot-herb compound butter, sweet potato fries. **33**
- Buffalo tenderloin, six ounce medallion, red wine-juniper-rosemary marinade, panko crusted, pan seared, shiitake red wine sauce, roasted fingerlings potatoes. **35**
- Roast rack of lamb (Meeker, CO); marinated in garlic, rosemary, olive oil; Montmorency Cherry (Bilyeu Orchards, Palisade), cardamom, chili pepper, ginger sauce; garlic roasted fingerlings potatoes. **38**
- Black Angus* bone-in ribeye (top end choice, Double “R” Ranch, Washington St.), forty ounces, white truffle oil **626** Fries, alder smoked sea salt, red wine - shiitake mushroom reduction sauce. **74**



**We proudly serve filtered water!**

**626 proudly serves an organic, French roast coffee, from single family estates in Indonesia (50%), Nicaragua (25%), and Mexico (25%); provided by Traders Coffee & Tea in Grand Junction....**

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

**Mon-Sat 11AM-11PM Sun 4-10 PM**

**GOOD FOOD! GOOD WINE! GOOD LIFE!**