

# APPETIZERS

## BISON MINI-PASTIES

ground bison, flaky pastry crust,  
onion, potatoes, demi-glace

9

## OPD SHRIMP COCKTAIL

5 large sugar-brined gulf shrimp, old bay spices,  
vodka cocktail sauce, house made pesto

14 gf

## GOAT CHEESE LOLLIPOPS

MT Amaltheia Dairy goat cheese, pecan-walnut crust, mountain berry  
sauce, balsamic reduction, chives

7 gf

## THAI CALAMARI

flash fried tubes & tentacles, cilantro-lime sweet chili sauce,  
Asian slaw, peanuts, cilantro

12

## ARTICHOKE & SPINACH DIP

artichoke hearts, parmesan, garlic, baby  
spinach, grilled baguette bread

10

## CRAB CAKES

blue crab claw meat, old bay, hot sauce, fresh parsley,  
panko, roasted red pepper remoulade

14

## ROASTED TOMATO TART

grape tomatoes, puff pastry, goat cheese mousse, basil  
chiffonade, balsamic reduction, chives

8

A 20% gratuity will be added to parties of 6 or more, no separate checks please! Thank you!

# SOUPS

## SOUP OF THE DAY

house made creations by our chefs  
4 cup | 6 bowl

## ARTICHOKE & THYME CRAB SOUP

blue claw crab, artichokes, cream,  
lemon, butter, fresh thyme  
6 cup | 8 bowl gf

# SALADS

## GARDEN SALAD

mixed spring greens, cucumbers, shredded carrots,  
grape tomatoes, pickled red onion  
5 small | 9 entrée gf

CHOICE OF HOUSE MADE GF DRESSINGS: Herb Ranch, Bleu Cheese,  
Balsamic Vinaigrette, Strawberry Vinaigrette, or French Island

## CAESAR SALAD

romaine hearts, parmesan, roasted garlic, lemon,  
garlicky dressing, peppered croutons  
7 small | 11 entrée gf  
**ADD ANCHOVIES 1**

## SIDES AND ADDITIONS

Add any of these to accompany your salad

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

## ENTREES

All entrees come with bread, soup or house salad, and chef's accompaniments  
Substitute a Small Caesar Salad or cup of Artichoke & Thyme Crab Soup 5

### ELK TENDERLOIN

6 oz. tenderloin of CO Elk,  
huckleberry port demi-glace, fried  
carrots  
39 gf

### BISON HANGER STEAK

8 oz. molasses marinated Montana  
bison, port demi-glace,  
36 gf

### PAN-SEARED CHICKEN

¼ brined chicken, fresh herbs,  
pan au jus  
26 gf

### WALLEYE

panko fried or broiled, lemon, rice  
pilaf, house tartar sauce  
28 gf

### PORTERHOUSE CHOP

brined bone-in pork, fontina & apple  
wood smoked bacon, peppercorn  
root beer demi-glace  
25 gf

### PEPI'S WIENER SCHNITZEL

breaded veal, lingonberry jam, apple  
braised purple cabbage, herbed potato  
salad, lemon wedge  
28

### OPD SHRIMP SCAMPI

5 large gulf shrimp, garlic, roasted  
cherry tomatoes, red pepper flakes,  
lemon, basil, parsley  
29 gf

### PESTO PASTA

fettuccini noodles, white wine, garlic,  
red-yellow peppers, spinach, sundried  
tomatoes, mushrooms, artichokes  
22

### FETTUCCINI ALFREDO

fettuccini noodles, butter, garlic, heavy  
cream, parmesan, fresh parsley  
16

### 1 ½ LB. SNOW CRAB LEGS

poached in spicy Cajun broth,  
drawn butter, lemon  
34 gf

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may increase your risk of foodborne illness

## STEAKS

All steaks come with bread, soup or house salad, and chef's accompaniments  
Substitute a Small Caesar Salad or cup of Artichoke & Thyme Crab Soup 5

### 28-DAY AGED RIB EYE

14 oz. Certified Black Angus  
36

### NEW YORK

12 oz. Certified Black Angus  
32

### BASEBALL CUT TOP SIRLOIN

10 oz. USDA prime grade, herb butter  
28

CLASSIC TENDERLOIN  
8 oz. USDA prime grade, gorgonzola  
sauce, port demi-glace  
39

## ADDITIONS TO YOUR STEAK

- 1 LB. SNOW CRAB LEGS 22
- CRAB BÉARNAISE SAUCE 9 GF
- GARLIC GULF SHRIMP (4) 12
- SEARED WILD MUSHROOMS 8
- BÉARNAISE SAUCE 4 GF
- GORGONZOLA SAUCE 3 GF
- PORT DEMI-GLACE 3 GF
- HERB BUTTER 3 GF

## PETITE MENU

Add our house cup of soup or small house salad to any entrée 4  
Substitute a Small Caesar Salad or cup of Artichoke & Thyme Crab Soup 5

### PETITE SIRLOIN

5 oz. USDA prime cut top sirloin,  
mashed potatoes, vegetable  
24 gf

### FETTUCCINI ALFREDO

fettuccini noodles, garlic, parmesan  
cream sauce, parsley  
10

### HALF FRIED WALLEYE

panko crusted, rice pilaf, lemon,  
vegetable  
16

### RED WINE RISOTTO

arborio rice, garlic, wild & button  
mushrooms, parmesan, fried sage  
15 gf

A 20% gratuity will be added to parties of 6 or more, no separate checks please! Thank you!

## SIDES AND ADDITIONS

Add any of these to accompany your dinner entrée or salad

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9
- GARLIC MASHED POTATOES 5
- EXTRA BREAD 4

## DESSERTS

**VANILLA CRÈME BRULE**  
vanilla bean, egg custard, burnt sugar  
6 gf

**HUCKLEBERRY CRÈME  
BRULE**  
7 gf

**MOLTEN LAVA CAKE**  
rich chocolate cake, molten center,  
chilies, vanilla ice cream  
7

**NEW YORK CHEESECAKE**  
rich cream cheese, orange & lemon  
zest, vanilla, graham cracker crust  
8

**BLACK BEAST  
CHOCOLATE TORTE**  
valhrona chocolate, chocolate ganache  
8 gf

**SPECIALTY DESSERTS**  
Ask your wait staff for our selection  
MP

**OPD HOT FUDGE SUNDAE (PERFECT FOR 2)**  
huckleberry ice cream, banana ice cream, chocolate brownie crust,  
nuts, whipped cream, maraschino cherry, Chef Barrie's Famous Hot Fudge Sauce  
9

OPD Dining Room Hours Tuesday - Saturday 5:00 - 9:00 pm  
OPD Bar Hours Tuesday - Saturday 4:30 pm - 10:00 pm

Menu Items & Prices are Subject to Change!