

FLATZ

FOOD FORWARD

SHARED OR NOT

BRUSSELS SPROUTS TOASTED HAZELNUTS, FRESNO CHILIES, SOY CHILI GLAZE | \$12

TUNA CRUDO AVOCADO, RICE NOODLE, MANDARIN ORANGES, PONZU VINAIGRETTE | \$15

PARMESAN FRIES FRESH HERBS, SEA SALT, GRATED PARMESAN, ROSEMARY AIOLI | \$8

CHICKEN WINGS HOUSE RUB, BEE SQUARED HONEY | \$8/5 WINGS \$16/10 WINGS

GOLDEN BEET CARPACCIO GRANNY SMITH APPLE, QUINOA ARUGULA SALAD, POLENTA CROUTONS, MEYER LEMON VINAIGRETTE | \$9

SALMON SLIDERS SCOTTISH SALMON, HOUSE CURED PORK BELLY, TOMATO, SHREDDED LETTUCE, RED ONION, DIJONNAISE | \$4 EACH

GOAT CHEESE DIP HAYSTACK GOAT CHEESE, ROASTED TOMATOES, OLIVE TAPENADE, CRISPY CAPERS | \$13

CHEF'S BOARD ASSORTED CURED MEATS, LOCAL CHEESES, HONEY, GRAIN MUSTARD, LOCAL PRESERVES, EVERYTHING CRACKERS | \$18

SOUPS & LIGHTER FARE

FLATZ GAME CHILI TORTILLA CHIPS, SOUR CREAM | \$9/7

SOUP OF THE DAY | \$8/6

CAESAR SALAD ROMAINE, SHAVED PARMESAN, MARINATED TOMATOES, CROUTONS | \$11

KALE & APPLE SALAD FUJI APPLE, ARUGULA, WHITE CHEDDAR, HONEY PECANS, CITRUS VINAIGRETTE | \$15

ANCIENT GRAIN SALAD FARRO, QUINOA, BLACK BARLEY, ROOT VEGETABLES, SUNFLOWER SEEDS, MANDARIN ORANGES, ARUGULA, SPICY VINAIGRETTE | \$11

BLT WEDGE ICEBERG, ROASTED TOMATOES, BACON, CRISPY FRIED ONIONS, HOUSE MADE RANCH | \$12

PEAR SALAD MIXED GREENS, POACHED PEAR, TOASTED WALNUTS, DANISH BLUE CHEESE, POLENTA CROUTONS | \$14

ADDITIONS CHICKEN | \$6 GRILLED SCOTTISH SALMON | \$7
STRIP STEAK | \$8 YELLOWFIN TUNA | \$8

Renaissance Boulder Flatiron Hotel
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LARGE PLATES

RED BIRD FARMS SAUTÉED CHICKEN ROASTED GOLDEN BEETS, PEARL ONIONS, BABY CARROTS, RED BLISS POTATOES, GALA APPLE, NATURAL JUS | \$25

GRILLED SCOTTISH SALMON RED PEPPER CRAB RISOTTO, RAINBOW CHARD, LEMON CHIVE VINAIGRETTE | \$36

PAN ROASTED PORK TENDERLOIN CELERIAC PUREE, ROASTED BRUSSELS SPROUTS, TOMATO BACON JAM, APPLE CIDER GLAZE | \$26

NY STRIP (12 oz) GRILLED ASPARAGUS, PARMESAN FRIES, MUSHROOM JUS | \$39

ROCKY MOUNTAIN TROUT HERB CRUSTED RUBY RED TROUT, GARLIC SMASHED POTATOES, TRI-COLORED CARROTS, LEMON BASIL JUS | \$25

PARMESAN SPINACH GNOCCHI BABY SPINACH, ROASTED TOMATOES, PARMESAN CREAM | \$24

COLORADO LAMB CHOPS HERB GNOCCHI, BRAISED ARTICHOKE, CHERRY TOMATOES, FAVA BEANS, BLACK GARLIC, RED WINE REDUCTION | \$39

FILET MIGNON (8 oz) WHITE CHEDDAR POTATO GRATIN, GARLIC BROCCOLINI, RED WINE REDUCTION | \$42

SWEET TOOTH

BOURBON VANILLA CRÈME BRULÉE | \$9

CHOCOLATE FUDGE BROWNIE VANILLA BEAN GELATO | \$9

SORBET & GELATO OF THE MOMENT TWO SCOOPS | \$8

STRAWBERRY ALMOND SHORTCAKE | \$9

SEVEN LAYER CHOCOLATE OPERA MIXED BERRIES, CREME ANGLAISE | \$10

CONSUMING RAW OR UNDER COOKED EGGS, MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Dinner