

mains

butternut squash ravioli ~ sage brown butter cream,
roasted shallots, chestnuts, port wine reduction

This dish is available in an appetizer portion

18, 10

crispy tofu ~ zucchini capellini, roasted tomatoes, oyster mushrooms,
basil, roasted tomato sauce

17

grilled quail ~ cranberries, goat cheese, great northern beans, escarole

24

seared daily fish ~ beluga lentils, tomato chutney, celery leaf salad, lemon beurre
blanc

25

seared jumbo sea scallops ~ ginger fried rice, shitake mushrooms,
seaweed salad, red pepper oil, wasabi peas

25

modis cioppino ~ mussels, clams, shrimp, fresh fish, tomato saffron broth,
parmesan risotto

25

crispy calamari linguine ~ kalamata olives, capers, anchovies,
roasted tomato sauce

24

grilled pork loin ~ pierogi, brussel sprout leaves, chicken reduction

19

pho noodle bowl ~ shaved rare beef, braised pork, rice noodles, carrots, bean
sprouts, jalapeño, mint, cilantro, basil

24

colorado lamb rack ~ sweet potato goat cheese risotto, tempura asparagus,
toasted pumpkin seeds, mint

34

colorado buffalo short ribs ~ truffle mac and cheese,
baby vegetables, cabernet reduction

28

grilled wagyu new york strip steak ~ white asparagus, oyster mushrooms,
reggiano yukon gold mashed potatoes, brandy sauce

38

sides

reggiano yukon gold mashed potatoes 5

brussel sprout leaves 5

great northern beans 5

baby vegetables 6

asparagus 6

zucchini capellini 5

truffle fries 7

s o u p a n d a p p e t i z e r s

ever changing soup

5

olives ~ fennel citrus marinade

5

house cured gravlox ~ fennel, caper berries, horseradish crème fraiche, American caviar

11

pickled beets ~ humbolt fog goat cheese, frisee, crumbled walnuts

10

yellow fin tuna poke ~ pickled cucumber ribbons, sweet soy ginger dressing

10

curried clam chowder ~ sake, red curry, coconut milk, lemon grass

12

cheese steak sliders ~ housemade potato roll, shaved wagyu beef, gruyere, crispy onions

12

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mixed greens ~ carrots, radish, grape tomatoes, balsamic dressing

6

warm spinach salad ~ grilled onions, bacon, oven roasted tomatoes, goat cheese, red wine vinaigrette

8

caesar ~ hearts of romaine leaves, shaved parmesan, white anchovy fillets, crispy capers

9

half 6

seared ahi salad ~ bib lettuce, housemade tater tots, oven roasted tomatoes, green beans, fennel, kalamata olives, kalamata olive oil, pickled eggs, creamy herb dressing

11

modis big salad ~ mixed greens, romaine, cucumber, red onion, avocado, grape tomatoes, green beans, kalamata olives, radish, bleu cheese, croutons, honey mustard vinaigrette

12

half 8

Modis uses only the freshest ingredients

Our menu is trans fat and MSG free and all liquid dairy is hormone free

Not all ingredients are listed on the menu.

Split Plate charge \$5.00

18% may be added on tables of six or more

Please no smoking in the bar/restaurant or on the deck

No cell phones in restaurant please

www.modisbreck.com 113 S. Main Street, Breckenridge, Colorado 970.453.4330