



WELCOME TO THE

**TWIN LAKES SALOON**

**&**

**DAYTON ROOM**

**'TWINTER'**  
**DINNER MENU**



# JUST DINNER — PAGE ONE

SERVED FRI & SAT NIGHTS:  
FOUR THIRTY—EIGHT

## Appetizers:

- Garlic Parmesan Fries** **\$7**  
Fries tossed in garlic-herb butter, sprinkled with truffle salt and parmesan. ☉ ⑤
- Smoked Chicken Wings** **\$12**  
House-smoked chicken wings served with your choice of sauce: buffalo, spicy habanero, BBQ or dry rub. ☉
- Cajun-style Crab Cakes** **\$13**  
Crab cakes with a spicy, roasted jalapeno remoulade. ☉
- Chipotle Agave BBQ Ribs** **\$13**  
A quarter rack of slow-smoked ribs with house-made chipotle honey BBQ. ☉ ☉

## Soups:

- Gumbo** **\$5/9**  
Please ask your server for today's selection, cup or bowl.

## Salads:

- Garden Salad** **\$5/8**  
Mixed greens, carrots, cucumbers, tomatoes & onions. ☉ ☉ ⑤  
Dressings – citrus vinaigrette, balsamic vinegar, bleu cheese, ranch, oil & vinegar  
Add: Steak\*\* - \$8 Chicken - \$6  
Shrimp\*\* - \$6 Goat cheese - \$3
- Grilled Caesar** **\$8**  
Grilled romaine lettuce, roasted garlic Caesar dressing, shaved parmesan, house croutons, anchovies. ☉ ⑤
- Cobb Salad** **\$12**  
Romaine lettuce with grilled chicken, hardboiled eggs\*\*, crispy bacon, bleu cheese and avocado slices with a red wine vinaigrette. ☉
- Spinach Salad** **\$7/10**  
Spinach, shaved red onion, mushrooms, and hard boiled egg tossed in a warm bacon mustard dressing. ☉

**Available options:** ☉ = Dairy-Free    ☉ = Gluten-Free    ⑤ = Vegetarian or Vegan

Please let your server know about any food allergies, substitution requests or sensitivity to any spices.

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

18% Gratuity may be added to parties of 5 or more.

Your meals are carefully prepared by the Inn's experienced chefs:  
Alex Marcum, Christian Sawyer and Darryl Washington.

Menu supervision: Chef Alex Marcum

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# JUST DINNER — PAGE TWO

## SERVED FRIDAY'S AND SATURDAY'S FROM FOUR THIRTY — EIGHT

### Dinner Entrees:

(served with choice of two sides)

#### Rocky Mt. Grilled Ribeye\*\* \$30

14oz. hand-cut Colorado beef with roasted garlic bleu cheese demiglace. ⑩ ⑪

#### Chicken Florentine \$23

Chicken breast wrapped in bacon & stuffed with spinach, local goat cheese, tomato with a citrus cream sauce. ⑩

#### Ruby Red Trout \$27

Filet of ruby red trout pan seared and topped with green chili crème and fried avocado slices. ⑩

#### High Country Half Rack \$25

Slow-smoked pork ribs with chipotle honey BBQ sauce & house made slaw. ⑩ ⑪

#### Pasta Primavera \$17

Fresh vegetables sautéed with white wine & butter over linguine. ⑩ ⑪

Add: Chicken — \$6 Shrimp\*\* — \$6

#### Chicken Marsala \$21

Chicken breast cooked in a sauce of Marsala, fresh mushrooms and herbs, served over linguine.

### Dinner Sandwiches:

(served with choice of two sides)

Add: Jumpin' Good BV goat cheese — \$2  
Green chilis — \$2 Bacon — \$2

#### Elk & Jalapeno Bratwurst \$18

Spicy sausage on a French roll with stoneground mustard & kraut. ⑩ ⑪

#### Colorado Beef Cheeseburger\*\* \$18

8oz Colorado beef, lettuce, tomato, onion with Swiss, cheddar or pepperjack. ⑩ ⑪

#### Southwest Black Bean Burger \$18

Lettuce, tomato, onion, chili lime with your choice of Swiss, cheddar, or pepperjack cheese. ⑩ ⑪

### Sides:

(Any two included with Sandwiches & Entrees, or add to any order for \$3 each)

- Grilled asparagus with lemon butter
- Vegetable de jour
- Crispy fingerling potatoes
- Cheesy grits
- Bourbon-glazed sweet potatoes
- Garden salad
- Homemade soup
- French fries