



# The Twin Lakes Inn & Saloon

6435 E CO-82, Twin Lakes CO 81251 | 719-486-7965

## Pg 1 – Dinner | Thurs-Sat 4:00 – 8:00

(Need food/drinks to go? Call 719-486-7965 during meal hours.)

### Appetizers

**Crab Cakes** (D) 14

3 Cajun-styled crab cakes with a spicy remoulade.

**Smoked Chicken Wings** (D)(G) 14

7 smoked wings tossed in dry rub.  
Choice of Buffalo, BBQ or habanero.

**Brussels Sprouts** (D)(G)(V) 11

Roasted Brussels sprouts with toasted almonds topped with honey bacon vinaigrette.

**TLI Fries** (D)(V) 8

Crispy fries tossed with your choice of garlic herb butter & parmesan or dry rub seasoning.

**Grilled Shrimp Skewers** (G) 14

Grilled shrimp, Spanish rice with serrano-lime sour cream.

**Available alterations (ask your server):** (D) = Dairy-Free (G) = Gluten-Free (V) = 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

### Salads & Soup

**Caesar** (G) 9

Fresh romaine with Caesar dressing, anchovy and shaved parmesan.  
+Chicken 6 +Shrimp 6

**Green Salad** (G)(V) 6/9

Mixed greens with carrots, cucumber, tomato and green pepper.  
Choice of balsamic vinegar, blue cheese, ranch or oil and vinegar  
+Chicken 6 +Shrimp 6 +Goat Cheese 2

**Soup of the Day** 5/9

Ask your server for today's selection(s) in your choice of cup or bowl.

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

Your meals are carefully prepared by the Inn's experienced chefs:

Edward Fisher, Christian Sawyer & Jeremy Quintana

Winter '22 (subject to change without notice due to guest requests, supply or seasonality)



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## Pg 2 – Dinner | Thurs-Sat 4:00 – 8:00

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### Entrees

<b>Blackened Chicken Alfredo</b> Ⓞ 25	<b>*Ribeye</b> Ⓞ 35
Cajun-seasoned chicken with linguine pasta topped with creamy Alfredo and Parmesan cheese.	14-oz ribeye with mashed potatoes, seasonal vegetables with a red wine demiglace.
<b>*Colorado Cheeseburger</b> ⓄⓄ 19	<b>Walleye</b> 29
8-oz Colorado beef with lettuce, tomato, and onion, served with crispy French fries. Choice of pepper jack, cheddar or Swiss +Bacon 2 +Green chilis 2 +Goat cheese 2	Pan-fried walleye filet, Spanish rice with a green chili corn casserole.
<b>SW Black Bean Burger</b> ⓄⓄⓅ 19	<b>Halibut</b> 31
Black bean patty with lettuce, tomato and onion with chipotle aioli and French fries. Choice of pepper jack, cheddar or Swiss +Bacon 2 +Green chilis 2 +Goat cheese 2	Pan-seared halibut with side of fresh seasonal vegetable plus couscous topped with a lemon butter sauce.
<b>Pasta Primavera</b> ⓄⓄⓅ 21	<b>Smoked Chicken</b> ⓄⓄ 26
Linguine pasta with fresh seasonal vegetables sauteed with a white wine butter sauce. +Chicken 7 +Shrimp 8 +Goat cheese 2	Half bird smoked with house rub topped with a chipotle honey BBQ, served with coleslaw, and baked beans.

### Desserts

All desserts are crafted in house.

<b>Flourless Chocolate Torte</b> Ⓞ 9
<b>Citrus Cake</b> 9
<b>Cookies &amp; Ice Cream</b> 6