



The Twin Lakes Inn & Saloon

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

Pg 1 – Dinner | Nightly 4:00 – 8:00

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

Appetizers

- Crab Cakes** ① 15
3 crab cakes with apple slaw and remoulade.
- Shrimp Boil** 15
Boiled shrimp with new potatoes, Conecuh smoked sausage and corn on the cob.
- Smoked Chicken Wings** ① 14
7 smoked wings tossed in dry rub.
*Choice of Buffalo, BBQ or habanero.
- Brussels Sprouts** ① 11
Pan seared Brussel sprouts with toasted almonds and apples topped with honey sriracha sauce.
- Garlic Parmesan Fries** ① 9
Crispy shoestring fries tossed with garlic herb butter, then topped with shaved Parmesan.

Salads & Soup

- Spinach and Blue Cheese** ① 11
Spinach, walnuts, blue cheese and cherries, tossed with raspberry vinaigrette.
+Chicken 6 +Shrimp 6
- Caesar** ①② 9
Romaine and arugula with Caesar dressing, anchovy and shaved Parmesan.
+Chicken 6 +Shrimp 6
- Green Salad** ①②③ 6/9
Mixed greens with carrots, cucumber, tomato and onion.
*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).

Available options: ① = Dairy-Free ② = Gluten-Free ③ = 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 & Jeremy Quintana

Menu supervision: Chef Alex Marcum

Spring '22 (subject to change without notice due to guest requests, supply, and seasonality)



The Twin Lakes Inn & Saloon

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

Pg 2 – Dinner | Nightly 4:00 – 8:00

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

Entrees

Lamb Bolognese Slow-roasted ground lamb, tagliatelle pasta and shaved parmesan.	27	Prime Ribeye © 14oz coffee- & chili-crusted ribeye with smashed potatoes, grilled asparagus and red-eye cream gravy.	35
Chicken Marsala Baked chicken breast and sauteed mushrooms over linguine with marsala.	25	Walleye Pecan-crusted walleye with cauliflower two-ways (roasted/pureed), shaved asparagus salad and peach gastrique.	29
Colorado Cheeseburger D© 8-oz Colorado beef with lettuce, tomato, and onion, served with shoestring fries. *Choice of pepper jack, cheddar or Swiss +Bacon 2 +Green chilis 2 +Goat cheese 2	19	Trout © Pan-seared, skin-on ruby red trout filet with sauteed mushrooms, pea puree, roasted garlic-oil potatoes and herb oil.	27
Southwest Black Bean Burger D©V Black bean patty with lettuce, tomato and onion with chipotle aioli and shoestring fries. *Choice of pepper jack, cheddar or Swiss +Bacon 2 +Green chilis 2 +Goat cheese 2	19	Smoked Chicken © ½ a bird smoked in house rubbed with lemon pepper served with citrus couscous, tequila-orange carrots and green-chili chimichurri.	25

Desserts

All desserts are crafted in house.

Chocolate Cobbler	10
Blueberry Lemon Cake	9
Cookies & Ice Cream	6