



The Twin Lakes Inn & Saloon

Dinner Fridays & Saturdays 4:30-8:00

(Call 719-486-7965 during meal hours to request to-go menu items for lobby or curbside pickup.)

Appetizers

Salads & Soup

<p>Garlic Parmesan Fries (V) Crispy Fries/Garlic Herb Butter/Shaved Parmesan</p>	8	<p>Green Salad (D)(G)(V) Mixed Greens/Carrot/Cucumber/Tomato/Onion *Choice of balsamic vinegar, bleu cheese, ranch, oil and vinegar +Chicken 6 +Shrimp 7</p>	5/8
<p>Baked Chicken Wings (D) Baked Wings/Celery & Carrot/Dry Rub *Choice of Buffalo, BBQ, or Habanero sauce</p>	12	<p>Grilled Caesar (G)(V) Romaine/Roasted Garlic Caesar Dressing/Shaved Parmesan +Chicken 6 +Shrimp 7</p>	8
<p>Camarones Riendo (D)(G) Grilled Shrimp/Citrus Butter/Herb Rice/Jalapeno Cornbread Crumble *Inspired by the "Laughing Shrimp" recipe featured in <i>What's Cooking in Twin Lakes</i> cookbook. Ask us how to purchase your copy. Proceeds benefit Friends of Twin Lakes. Makes a great gift!</p>	13	<p>BLT Salad (D)(G)(V) Crispy Bacon/Romaine/Marinated Tomatoes/Blue Cheese Dressing</p>	9
<p>Crab Cakes Lump Crab Meat/Grilled Peach Salsa/Lemon Aioli</p>	15	<p>Soup of the Day Ask your server for current selection</p>	5/9

Available options: (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

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, Darryl Washington & Amelia Mathis

Menu supervision: Chef Alex Marcum

Published November 2020 (subject to change without notice due to guest requests, supply and seasonality)



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Entrees

Colorado Cheeseburger (D)(G) 18	Trout 27
Colorado Beef/French Fries	Fried Trout/Scallion Cheddar Grits/Bacon
*Choice of pepperjack, cheddar, Swiss	Charred Brussels Sprouts/Tasso Cream
+Bacon 2 +Green Chilis 2 +Goat Cheese 2	
Southwest Black Bean Burger (D)(G) 18	Filet Tenderloin (D) 31
Black Bean Patty/Chipotle Aioli/Fries	8oz Filet/Creamed Spinach/Roasted Red
*Choice of pepper jack, cheddar, Swiss	Potato/Blue Cheese Cream
+Bacon 2 +Green Chilis 2 +Goat Cheese 2	
Green Chili Mac 21	Chicken Roulade 25
Cavatappi Pasta/Green Chili Mornay/Goat	Chorizo & Goat Cheese Stuffed Chicken
Cheese	Breast/Sweet Potato Puree/Pickled
	Shallot/Green Chili Cream
Veggie Pasta (D)(V) 19	Weekly Special
Vegetable Blend/Linguine/Garlic Tomato	Ask server for details
Sauce	

Desserts

All desserts are made in house

Sweet Potato Pie 7

Carmel Apple Pie 7

NY Style Cheesecake 7

Cookies & Ice Cream 5