



The Twin Lakes Inn & Saloon

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

4:00 – 8:00 | Thursday – Sunday

Pg 1: Dinner

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

Appetizers

Smoked Chicken Wings (D)(G) 15

7 jumbo smoked wings tossed in dry rub.
Choice of buffalo or BBQ sauce.

TLI Golden Potato Crisp (D)(V)(G) 8

Crispy homemade potato chips.

+ French onion dip 4

+ Truffle salt 3

Four Cheese Fried Ravioli (V) 13

Crispy panko herb-crusted ravioli with
marinara dipping sauce.

Garlic Mushrooms (G) 15

Sauteed button mushrooms, savory garlic
cream sauce with grilled French bread.

Togarashi Tuna (D)(G) 17

Seared ahi tuna spiced with togarashi
seasoning & sweet soy sauce served with
seaweed salad and jasmine rice.

Salads & Soup

Caesar (G) 11

Fresh romaine with Caesar dressing and
shaved parmesan.

+Chicken 7 +Shrimp 9

Autumn Baby Green Salad (G)(V) 13

Baby kale, arugula, char, red onion, toasted
pecans, crispy bacon, crumbled gorgonzola
served with balsamic vinaigrette.

+Chicken 7 +Shrimp 9

Green Salad (G)(V) 7/12

Mixed greens with carrots, cucumber,
tomato and red pepper.

Choice of balsamic vinaigrette, blue cheese, ranch or
oil and vinegar.

+Chicken 7 +Shrimp 9

Chicken Chili 6/11

Hearty stew made with white beans and
hatch green chiles.

Soup of the Day 6/11

Ask your server for today's selection.

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

20% Gratuity may be added to parties of 5 or more.

(Subject to change without notice due to guest requests, supply or seasonality.)

Fall/Winter 2024



The Twin Lakes Inn & Saloon

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

4:00 – 8:00 | Thursday – Sunday

Pg 2: Dinner

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

Entrees

- | | |
|--|---|
| *Colorado Burger ⓄⓂ 21 | Pan Broiled Salmon Ⓞ 28 |
| Your choice of beef or black bean patty with lettuce, tomato, and onion. Served with French fries.
Choice of Pepperjack, Cheddar or Swiss.
+Bacon 3 +Green chilis 3 +Gouda 3 | Southwest seasoned salmon with a robust sauce of red and green chilis. Served with Spanish rice and seasonal vegetables. |
| BBQ Chicken Sandwich 21 | Twin Chops Ⓞ 29 |
| Grilled chicken breast, cheddar cheese and bacon topped with green chili chipotle BBQ sauce. Served with French fries | Two grilled 6oz bone-in pork loin chop topped with a savory mushroom and caramelized shallot-sherry cream sauce. Served with mashed potatoes and seasonal vegetables. |
| Linguini Scampi 24 | Smoked Half Chicken Ⓞ 24 |
| Linguine pasta, sauteed shrimp, crushed red pepper, garlic, shallot, white wine, butter and parmesan cheese. | Garlic and herb brined chicken lightly smoked. Topped with savory sage and leek cream sauce served with mashed potatoes and seasonal vegetables. |
| Eggplant or Chicken Parmigiana Ⓟ 27 | *Steak Special Ⓞ Ask Server |
| Choice of delicately fried chicken or eggplant layered with marinara and mozzarella on linguini pasta. | Choice chef-cut steak topped with demi-glace and served with mashed potatoes and seasonal vegetables. |

Desserts

Gluten Free Peanut Butter Pie Ⓞ 9

NY Style Cheesecake 9

(Choice of dark chocolate ganache or strawberry topping.)

Triple Chocolate Brownie a la mode 9