



The Twin Lakes Inn & Saloon

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

Pg 1 – Dinner | Nightly 4:00-8:00

Appetizers

Garlic Parmesan Fries **Ⓟ**

8
Crispy fries/garlic herb butter/shaved parmesan

Smoked Chicken Wings **Ⓧ** **13**

Six smoked wings/celery & carrot/dry rub
*Choice of buffalo, BBQ, or habanero

Camarones Riendo **ⓍⓅ**

13
Grilled shrimp/citrus butter/herb rice/
jalapeno cornbread crumble
*Inspired by the “Laughing Shrimp” recipe featured in
the *What’s Cooking in Twin Lakes* cookbook. To get your
copy of this collectible, ask your server. Profits
benefit Friends of Twin Lakes!

Crab Cakes **15**

Lump crab meat/grilled peach salsa/lemon aoli

Filet Tips

16
Marinated filet tips/grilled corn salad /green chili
cream/pickled jalapeno

Salads & Soup

Green Salad **ⓍⓅⓅ** **5/8**

Mixed greens/carrot/cucumber/tomato/onion
*Choice of balsamic vinegar, blue cheese, ranch,
oil and vinegar
+Chicken 6 +Shrimp 7

Grilled Caesar **ⓍⓅ**

8
Romaine/roasted garlic Caesar dressing/
anchovies/parmesan crisp
+Chicken 6 +Shrimp 7

Spinach & Mushroom Salad **9**

Spinach/grilled portobello/shaved onion/roasted
asparagus/parmesan/citrus vinaigrette

Gumbo

5/9
Chicken and andouille sausage gumbo

Soup of the Day **5/9**

Ask your server for current selection

Available options: **Ⓧ** = Dairy-Free **Ⓧ** = Gluten-Free **Ⓟ** = 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 & Amelia Mathis

Menu supervision: Chef Alex Marcum

Published Summer 2021 (subject to change without notice due to guest requests, supply, and seasonality)



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Pg 2 – Dinner, Nightly 4:00-8:00

Entrees

Colorado Cheeseburger (D)(G) 19	Trout 29
Colorado beef/French fries	Crab-stuffed trout/ butter poached asparagus/almond rice pilaf/orange tasso cream
*Choice of pepper jack, cheddar, Swiss	
+Bacon 2 +Green chilis 2 +Goat cheese 2	
Southwest Black Bean Burger (D)(G) 19	Filet Tenderloin 31
Black bean patty/chipotle aioli/fries	Red skin mash potatoes/pan seared mushroom/demi-glace/crispy leeks
*Choice of pepper jack, cheddar, Swiss	
+Bacon 2 +Green chilis 2 +Goat cheese 2	
Green Chili Mac 21	Chicken Roulade 25
Cavatappi pasta/green chili mornay/goat cheese	Chorizo and goat cheese stuffed chicken breast/sweet potato puree/collard greens/pickled shallot/green chili cream
High Country Half Rack 27	Lamb 31
½ rack smoked pork ribs/spice roasted apples/bourbon brown sugar sweet potato	Herb-crusted rack of lamb/thyme risotto/orange butter spinach/gremolata

Desserts

All our desserts are made in house

Blueberry Panna Cotta	9
Strawberry Rhubarb Sorbet	8
Salted Caramel Cheesecake	9
Cookies & Ice Cream	6