



# The Twin Lakes Inn & Saloon

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

## Pg 1 – Dinner | Thu – Sat 4:00 – 8:00

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

### Appetizers

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

### Salads & Soup

- 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
- Caesar** ②③ 9  
Romaine and arugula with Caesar dressing, anchovy and shaved Parmesan.  
+Chicken 6 +Shrimp 6
- Spinach and Blue Cheese** ① 11  
Spinach, walnuts, blue cheese and cherries, tossed with raspberry vinaigrette.  
+Chicken 6 +Shrimp 6
- 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)



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**Pg 2 – Dinner | Thu – Sat 4:00 – 8:00**

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## Entrees

<b>Colorado Cheeseburger</b> ⓓⓖ	<b>19</b>	<b>Trout</b> ⓖ	<b>27</b>
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		Pan-seared, skin-on ruby red trout filet with sauteed mushrooms, pea puree, roasted garlic-oil potatoes and herb oil.	
<b>Southwest Black Bean Burger</b> ⓓⓖⓋ	<b>19</b>	<b>Prime Ribeye</b> ⓖ	<b>35</b>
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		14oz coffee- & chili-crust ed ribeye with smashed potatoes, grilled asparagus and red-eye cream gravy.	
<b>Lamb Bolognese</b>	<b>27</b>	<b>Smoked Chicken</b> ⓖ	<b>25</b>
Slow-roasted ground lamb, tagliatelle pasta and shaved parmesan.		½ a bird smoked in house rubbed with lemon pepper served with citrus couscous, tequila-orange carrots and green-chili chimichurri.	
<b>Chicken Marsala</b>	<b>25</b>	<b>Walleye</b>	<b>29</b>
Baked chicken breast and sauteed mushrooms over linguine with marsala.		Pecan-crust ed walleye with cauliflower two-ways (roasted/pureed), shaved asparagus salad and peach gastrique.	

## Desserts

All desserts are crafted in house.

<b>Chocolate Cobbler</b>	<b>10</b>
<b>Blueberry Lemon Cake</b>	<b>9</b>
<b>Cookies &amp; Ice Cream</b>	<b>6</b>