



# 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** (V) 9  
Crispy fries/garlic herb butter/shaved parmesan

**Smoked Chicken Wings** (D) 13  
Smoked wings/celery & carrot/dry rub  
\*Choice of Buffalo, BBQ, or habanero

**Crab Cakes** (D) 15  
Lump crab meat/apple slaw/remoulade

**Filet Tips** 15  
Marinated filet tips/grilled corn salad /green chili cream/pickled jalapeno

**Brussels Sprouts** (V) 11  
Brussels/toasted almond/apple/honey sriracha

### Salads & Soup

**Green Salad** (D)(G)(V) 5/8  
Mixed greens/carrot/cucumber/tomato/onion  
\*Choice of balsamic vinegar, blue cheese, ranch, oil and vinegar  
+Chicken-6 +Shrimp-7

**Caesar** (G)(V) 8  
Romaine/arugula/Caesar dressing  
anchovy/parmesan  
+Chicken-6 +Shrimp-7

**Butternut Squash & Quinoa Salad** (V) 11  
Butternut squash/Swiss chard/spinach/quinoa/  
dried cherries/brown sugar & orange vinaigrette

**Shrimp Bisque** 6/10

**Soup of the Day** 5/9  
Ask your server for current selection

**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 & Jeremy Quintana

Menu supervision: Chef Alex Marcum

Published Fall/Winter '21 (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> (D)(G) 19	<b>Trout</b> (G) 29
Colorado beef/shoestring fries	Pan seared trout/brown sugar bacon wrapped asparagus/cheese grits/amandine
*Choice of pepper jack, cheddar, Swiss +bacon 2 +green chilis 2 +goat cheese 2	
<b>Southwest Black Bean Burger</b> (D)(G)(V) 19	<b>Filet Tenderloin</b> (G) 31
Black bean batty/chipotle aioli/shoestring fries	Pommes fondant/buttered spinach Blue cheese cream
*Choice of pepper jack, cheddar, Swiss +Bacon 2 +Green chilis 2 +Goat cheese 2	
<b>Green Chili Mac</b> (V) 23	<b>Chicken Roulade</b> (G) 27
Cavatappi pasta/green chili mornay/goat cheese	Chorizo and goat cheese stuffed chicken breast/sweet potato puree/collard greens/pickled shallot/green chili cream
<b>Lamb Bolognese</b> 27	<b>Duck Breast</b> 31
Tagliatelle pasta/lamb ragù /Parmesan	Maple & brown sugar duck breast/ginger black pepper brussels sprouts/toasted pecan rice pilaf/caramelized onion soubise

## Desserts

All our desserts are made in house

<b>Apple Cinnamon Cream Caramel</b> (G) 9
<b>Pumpkin Cheesecake</b> 9
<b>Cookies &amp; Ice Cream</b> 6