



WELCOME TO THE
TWIN LAKES SALOON
&
DAYTON ROOM

SAMPLE DINNER MENU



JUST DINNER — PAGE ONE

SERVED NIGHTLY FROM
FIVE — EIGHT-THIRTY

Appetizers:

House Made Truffle Chips \$7

Fried potato slices tossed in truffle salt and served with a homemade French onion dip (or salsa). ☉ ☑

Garlic Parmesan Fries \$7

Fries tossed in garlic-herb butter, sprinkled with truffle salt and parmesan. ☉ ☑

Cold Grilled Veggie Medley \$10

Grilled, marinated squash, zucchini and red onion, topped with balsamic glaze and fresh herb oil. ☉ ☉ ☑

Fried Green Tomato Napoleon \$10

Sliced fried green tomato layered with Jumpin' Good local goat cheese and topped with marinara sauce.

Smoked Chicken Wings \$12

House-smoked chicken wings served with your choice of sauce: buffalo, spicy habanero, BBQ or dry rub. ☉

Cajun-style Crab Cake \$13

Crab cakes with a spicy, roasted jalapeno remoulade. ☉

Chipotle Agave BBQ Ribs \$13

A quarter rack of slow-smoked ribs with house-made chipotle honey BBQ sauce.

☉ ☉

Salads:

Garden Salad \$5/8

Mixed greens, carrots, cucumbers, tomatoes & onions. ☉ ☉ ☑

Dressings – citrus vinaigrette, balsamic vinegar, bleu cheese, ranch, oil & vinegar
Add: Steak** - \$8 Chicken - \$6
Shrimp** - \$6 Goat cheese - \$3

Grilled Caesar \$8

Grilled romaine lettuce, roasted garlic Caesar dressing, shaved parmesan, house croutons, anchovies. ☉ ☑

Summer Spinach Salad \$7/10

Spinach, Jumpin' Good local goat cheese, strawberries and toasted almonds served with a strawberry vinaigrette. ☉ ☑

Cobb Salad \$12

Romaine lettuce with grilled chicken, hardboiled eggs**, crispy bacon, bleu cheese and avocado slices with a red wine vinaigrette. ☉

Soups:

Beef and Black Bean Chili \$5/9

Texas-style red chili with cheddar cheese and a dollop of sour cream. ☉

Soup de Jour \$5/9

Please ask your server for today's selection, cup or bowl. ☑

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 and Jeremy Quintana.

Menu supervision: Chef Alex Marcum

Published Summer 2018 (subject to change without notice due to guest requests, supply and seasonality)



JUST DINNER — PAGE TWO

SERVED NIGHTLY FROM
FIVE — EIGHT-THIRTY

Dinner Sandwiches:

(served with choice of two sides)

Add: Jumpin' Good BV goat cheese — \$2
Green chili — \$2 Bacon — \$2

Elk & Jalapeno Bratwurst \$18
Spicy sausage on a French roll with
stoneground mustard & sauerkraut. Ⓣ Ⓣ

Colorado Beef Cheeseburger \$18**
8oz Colorado beef, lettuce, tomato, onion
with Swiss, cheddar or pepperjack. Ⓣ Ⓣ

Southwest Black Bean Burger \$18
Lettuce, tomato, onion, chili lime with
your choice of Swiss, cheddar, or
pepperjack cheese. Ⓣ Ⓟ

Dinner Entrees:

(served with choice of two sides)

Rocky Mt. Grilled Ribeye \$30**
14oz. hand-cut Colorado beef with roast-
ed garlic bleu cheese demiglace. Ⓣ Ⓣ

Chicken Florentine \$23
Chicken breast wrapped in bacon &
stuffed with spinach, local goat cheese,
tomato with a citrus cream sauce. Ⓣ

Trout Amandine \$25
Filet of ruby red trout with traditional
almond butter sauce & grilled lemon. Ⓣ

High Country Half Rack \$25
Slow-smoked pork ribs with chipotle hon-
ey BBQ sauce & house made slaw. Ⓣ Ⓣ

Salmon and Crab Picatta \$27
8oz filet of Scottish salmon topped with
lump crabmeat and served with a lemon
butter sauce. Ⓣ Ⓣ

Pastas and Risotto:

Pasta Primavera \$17
Fresh vegetables sautéed with white wine
& butter over linguine. Ⓣ Ⓟ

Add: Chicken — \$6 Shrimp** — \$6

Chicken Parmesan \$19
Hand-breaded chicken breast baked with
marinara and mozzarella over linguine.

Lamb Bolognese \$23
Colorado lamb ground and slow roasted
in a rich tomato sauce over linguine.

Asparagus Risotto \$23
Creamy risotto topped with grilled aspar-
agus and shaved parmesan. Ⓣ Ⓣ Ⓟ

Add: Chicken—\$6 Shrimp**—\$6

Green Chili Mac 'n' Cheese \$19
Cavatappi pasta with a rich green-chili
Mornay sauce, topped with spice-toasted
panko bread crumbs. Ⓟ

Add: Bacon — \$2 Chicken — \$6

Sides:

(Any two included with Sandwiches &
Entrees, or add to any order for \$3 each)

- Grilled asparagus with lemon butter
- Sautéed vegetable medley
- Garlic mashed potatoes
- Long-grain rice pilaf with fire-roasted
tomatoes
- Bourbon-glazed sweet potatoes
- Garden salad
- Homemade soup
- French fries

THE TWIN LAKES INN FROM THE LATE 1800s 'TIL TODAY

Twin Lakes was originally named Dayton, apparently referring back to the Ohio city from where some of its early inhabitants hailed. Twin Lakes has been witness to historical events and extraordinary personalities that few, if any, villages of its size could match. The surprising, the unique, the bizarre are words that describe its history. Captivating, awe inspiring and breathtaking are words that describe the majesty of the mountains reflected in the mirrored, steel blue of the lakes.

19th C. blacksmith, Patrick Ryan, captures the sentiment of many who discovered Twin Lakes as “the most beautiful place I’ve ever seen... that is where I’m going to spend the rest of my life.” George Crofatt echoed this sentiment when he proclaimed “those who that could not be happy at Twin Lakes, we fear will find the great hereafter an uncomfortable place.”

These descriptions prompted a flocking to Twin Lakes. They came to build small cabins, open restaurants, establish a post office and general store (still operating today), to open saloons, and establish several small hotels, among which was the Twin Peaks Hotel built in 1878 by a strong willed, entrepreneurial woman named Maggie Webber.

The original structure was relatively small, consisting of two stories, the present day kitchen, Room 14 and utility room downstairs and two upstairs rooms. Over decades subsequent owners have put their own marks on the building, including additions and changes of name: Twin Lakes Hotel, the Sportsman’s Lodge, Inn of the Black Wolf (yes, they actually raised wolves behind the hotel), Twin Lakes Nordic Inn and today’s Twin Lakes Inn. The inn remains the oldest operating hotel in all of Lake County, Colorado.

The rich history of the village boasts visits by President Theodore Roosevelt and Ulysses S. Grant, along with more infamous characters like Wyatt Earp, Doc Holliday, members of the Jesse James gang, among others.

The lure of the shining stones, silver and gold, attracted legions of prospectors estimated at around 10,000. In addition, the building of Independence Pass drew others, as the village became a vacation mecca and staging point for travel to Aspen.

With an influx of such a diverse group, it was natural that places like Twin Peaks Hotel would provide what comforts they could, including a place to sleep, a bath, warm meals and possibly the “companionship” of women. Out of the latter of these "comforts" arose a neighboring establishment called the "Red Rooster," a house of dubious distinction which still stands and serves as the Twin Lakes Visitors Center. According to credible sources the Twin Peaks Hotel also provided such "companionship." Legend has it that Cora, a "lady of the evening" worked a room with her name on the door from 1885 to 1893.

Another Twin Lakes “legend” claims that the lakes have harbored a Loch Ness-type creature. Several witness accounts, over a stretch of time, lend some credence to this. Adding to the credence of such claims, it was reported that placer diggers (a gold mining technique) accidentally opened a cavernous pit at the bottom of which they found bony remains of a “monstrous serpent,” estimated at fifty feet long and whose body “must have been twice the thickness of a man’s.”

With such fascinating history, it is no wonder that a group of Twin Lakes devotees banded together to restore the inn so it could continue the tradition of accommodating *most* of the amenities provided by previous proprietors, regaining its place as the “Heart of Hospitality” in historic Twin Lakes Village.

Written by Twin Lakes resident and author Al Dawson

Thank you for joining us! Our entire staff is dedicated to serving you. Please let them know if you have any special requests or have questions about the Twin Lakes area. They live and play nearby. Did you enjoy your visit? Our goal is to meet or exceed your expectations. Did we succeed? If so, please share your experience with others. Or did we slip up? Please let us know right away so we can **do whatever it takes** to make it right.

Andrew Wald, General Manager

Mark Graff, Managing Partner