



JUST LUNCH — PAGE ONE

SERVED: NOON — THREE

FRI AND SAT

Appetizers:

House-Made Truffle Chips \$7

Fried potato slices tossed in truffle salt and served with a homemade French onion dip or salsa. © ⑤

Garlic Parmesan Fries \$7

Fries tossed in garlic-herb butter, sprinkled with truffle salt and parmesan. © ⑤

Fried Green Tomato Napoleon \$10

Sliced fried green tomato layered with Jumpin' Good BV 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

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

© ©

Salads:

Garden Salad \$5/8

Mixed greens, carrots, cucumbers, tomatoes & onions. © © ⑤

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. © ⑤

Spinach Salad \$7/10

Spinach, shaved red onion, mushrooms, and hard boiled egg tossed in a warm bacon mustard dressing. ©

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. ⑤



JUST LUNCH — PAGE TWO

SERVED NOON — THREE-THIRTY

FRI, SAT & HOLIDAYS

Sandwiches:

(served with house fries & fruit)

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

Elk & Jalapeno Bratwurst \$12

Spicy sausage on a French roll with stoneground mustard & sauerkraut. Ⓣ Ⓣ

Colorado Beef Cheeseburger** \$12

8oz Colorado beef, lettuce, tomato, onion with Swiss, cheddar or pepperjack. Ⓣ

Southwest Black Bean Burger \$12

Lettuce, tomato, onion, chili lime with Swiss, cheddar or pepperjack cheese. Ⓟ

Grilled Chicken Sandwich \$11

Grilled chicken breast, bacon, cheddar, and spicy chipotle BBQ sauce. Ⓣ Ⓣ

By-the-Sea BLT \$15

Classic BLT with grilled shrimp & avocado aioli. Ⓣ Ⓣ

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.

Due to seasonal options, market availability and our rural location some menu items may change without notice.

Revised: 4/5/2019

Available options: Ⓣ = Dairy-Free Ⓣ = Gluten-Free Ⓟ = Vegetarian/Vegan

Please let your server know about any food allergies, substitution requests or spice sensitivity.

**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. Menu supervision by Alex Marcum.

Got a suggestion? Email us: KitchenTeam@TheTwinLakesInn.com