



# The Twin Lakes Inn & Saloon

## Dinner Nightly 4:30-8:00

### Appetizers

- Garlic Parmesan Fries** ⑤ **8**  
Crispy Fries/Garlic Herb Butter/Shaved Parmesan
- Baked Chicken Wings** ① **12**  
Smoked Wings/Celery & Carrot/Dry Rub  
\*Choice of buffalo, BBQ, and Habanero
- Chipotle Honey BBQ Ribs** ①② **13**  
¼ Rack/Chipotle BBQ Sauce/Caramelized Apple
- Camarones Riendo** ①② **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.
- Green Tomatoes** ① **13**  
Fried Green Tomatoes/Marinara/Goat Cheese
- Crab Cakes** **15**  
Lump Crab Meat/Grilled Peach Salsa/Lemon Aioli

### Salads & Soup

- Green Salad** ①②⑤ **5/8**  
Mixed Greens/Carrot/Cucumber/Tomato/Onion  
\*Choice of balsamic vinegar, blue cheese, ranch,  
oil and vinegar  
+Chicken-6 +Shrimp-7
- Broiled Caesar** ②⑤ **8**  
Romaine/Roasted Garlic Caesar Dressing/Shaved  
Parmesan  
+Chicken-6 +Shrimp-7
- BLT Salad** ①②⑤ **9**  
Crispy Bacon/Romaine/Marinated Tomatoes/Blue  
Cheese Dressing
- Soup of the Day** **5/9**  
Ask your server for current selection

**Available options:** ① = Dairy-Free      ② = Gluten-Free      ⑤ = 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, Darryl Washington & Amelia Mathis

Menu supervision: Chef Alex Marcum

Published Summer 2020 (subject to change without notice due to guest requests, supply and seasonality)



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### Entrees

<b>Colorado Cheeseburger</b> (D)(G) <b>18</b>	<b>High Country Half Rack</b> (G) <b>28</b>
Colorado Beef/French Fries	Smoked Pork Ribs/Chipotle BBQ/Five Spice Apples/Bourbon Sweet Potatoes
*Choice of pepper jack, cheddar, Swiss	
+Bacon 2 +Green Chilis 2 +Goat Cheese 2	
	<b>Trout Southern Style</b>
	<b>27</b>
	Fried Trout/Scallion Grit Cakes/Bacon Charred Brussels Sprouts/Tasso Cream
<b>Southwest Black Bean Burger</b> (D)(G) <b>18</b>	
Black Bean Patty/Chipotle Aioli/Fries	
*Choice of pepper jack, cheddar, Swiss	
+Bacon 2 +Green Chilis 2 +Goat Cheese 2	
	<b>Filet Tenderloin</b> (D) <b>31</b>
	8oz Filet/Pan Roasted Fingerlings/Mushroom Confit/Bordelaise/Asparagus
<b>Blackened Chicken Alfredo</b>	
<b>21</b>	
Blackened Chicken/Cajun Alfredo/Linguine/Lemon Garlic Asparagus	
	<b>Fish Special</b>
	Ask you server for details
<b>Veggie Pasta</b> (D)(V) <b>19</b>	

### Desserts

All of our desserts are made in house

**Chocolate Bourbon Pecan Pie 7**

**Carmel Apple Pie 7**

**NY Style Cheesecake 7**

**Cookies & Ice Cream 5**