

JUST DINNER — PAGE ONE Served Nightly From

FOUR THIRTY — EIGHT

Appetizers:

Garlic Parmesan Fries\$8Fries tossed in garlic-herb butter, sprin-kled with truffle salt and parmesan.

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. 0

Chipotle Agave BBQ Ribs \$13

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

Grilled Chipotle Shrimp Cocktail \$13

Grilled Shrimp with chipotle cocktail sauce and southwest slaw. **D G**

Salads:

Garden Salad

Grilled Caesar

Mixed greens, carrots, cucumbers,

tomatoes & onions. D G 🛇

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

Grilled romaine lettuce, roasted garlic Caesar dressing, shaved parmesan, house croutons, anchovies. ⓒ ♡

Spinach Salad \$7/10

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

Cobb Salad

\$12

\$5/8

\$8

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

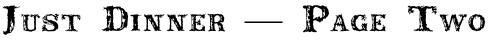
🕅 = Vegetarian or Vegan

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.

> > Menu supervision: Chef Alex Marcum

Published Summer 2019 (subject to change without notice due to guest requests, supply and seasonality)





Served Nightly From Four — 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.

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Colorado Beef Cheeseburger**\$188oz Colorado beef, lettuce, tomato, onionwith Swiss, cheddar or pepperjack. **(D) (G)**

Southwest Black Bean Burger \$18

Lettuce, tomato, onion, chili lime with your choice of Swiss, cheddar, or pepperjack cheese. O

Dinner Entrees:

(served with choice of two sides)

Colorado Ribeye** 14oz. hand-cut Colorado beef with bearnaise sauce **© ©**

Chicken Florentine

Chicken breast wrapped in bacon & stuffed with spinach, local goat cheese, tomato with a citrus cream sauce. ©

Tempura Trout

Filet of ruby red trout fried tempura style . and served with a green tomato relish. (D)

High Country Half Rack \$25 •

Slow-smoked pork ribs with chipotle honey BBQ sauce. **© ©**

Grilled Salmon

\$28 •

8oz filet of Scottish salmon with a rich orange beurre blanc. **O O**

Pastas and Risotto:

Veggie Pasta

\$18

Diced squash and zucchini tossed in a tomato garlic sauce with cavatappi and finished with local goat cheese. \bigcirc \bigcirc

Add: Chicken — \$6 Shrimp** — \$6

Chicken Marsala \$21

Chicken breast cooked in a sauce of Marsala, fresh mushrooms and herbs, served over linguine.

Lamb Bolognese \$23

Colorado lamb ground and slow roasted in a rich tomato sauce over linguine.

Mushroom Risotto

Creamy risotto topped with thin sliced roasted mushrooms and fried shallots ◎ ◎ ◇

Add: Chicken—\$6 Shrimp**—\$6

Shrimp and Grits

\$23

\$22

Sautéed shrimp served with creamy cheese grits and NOLA style BBQ sauce.

\$23 Sides:

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

- Grilled asparagus with lemon butter
- Sautéed vegetable medley
- Crispy fingerling potatoes
- Cheesy grits
- Bourbon-glazed sweet potatoes
- Garden salad
- Homemade soup
- French fries

\$26 ·

\$32