



# JUST DINNER — PAGE ONE

SERVED NIGHTLY FROM  
FOUR THIRTY — EIGHT

## Appetizers:

- Garlic Parmesan Fries** **\$8**  
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 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. ☉ ☉
- Grilled Chipotle Shrimp Cocktail** **\$13**  
Grilled Shrimp with chipotle cocktail sauce and southwest slaw. ☉ ☉

## 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

**Available options:** ☉ = Dairy-Free    ☉ = 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.

Menu supervision: Chef Alex Marcum

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



# JUST DINNER — PAGE TWO

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. ©

©

**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. © ⑤

## Dinner Entrees:

(served with choice of two sides)

**Colorado Ribeye\*\*** \$32

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

**Chicken Florentine** \$23

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

**Tempura Trout** \$26

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

**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. © ©

## Pastas and Risotto:

**Veggie Pasta** \$18

Diced squash and zucchini tossed in a tomato garlic sauce with cavatappi and finished with local goat cheese. © ⑤

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** \$22

Creamy risotto topped with thin sliced roasted mushrooms and fried shallots

© © ⑤

Add: Chicken—\$6 Shrimp\*\*—\$6

**Shrimp and Grits** \$23

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

## 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