



# Just Dinner - Page One

Served Nightly From 4:30 – 8:00

## Appetizers:

**Garlic Parmesan Fries** **\$8**  
Crispy fries tossed in garlic-herb butter and parmesan ©

**Smoked Chicken Wings** **\$12**  
House-smoked chicken wings tossed in dry rub with dipping sauce: BBQ or buffalo © ©

**Chipotle Honey BBQ Ribs** **\$13**  
Quarter rack of ribs slow smoked and served with chipotle BBQ sauce © ©

**Camarones Riendo** **\$13**  
Grilled shrimp with spiced citrus butter and served with herb rice and jalapeno cornbread crumbles ©

\*Inspired by "Laughing shrimp" dish featured in *What's Cooking in Twin Lakes Cookbook*.

## Salads:

**Garden Salad** **\$5/8**  
Mixed greens, carrots, cucumbers, tomatoes and onions © © ⑤

*Dressings- balsamic vinegar/ bleu cheese/ ranch/oil & vinegar*

**Broiled Caesar** **\$8**  
Romaine, roasted garlic Caesar dressing, shaved parm and house croutons © ⑤  
+Chicken-6 +Shrimp-7

## Soups:

**Soup de Jour** **\$5/9**  
See server for today's selection

**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, Darryl Washington & Amelia Mathis

Menu supervision: Chef Alex Marcum



# Just Dinner - Page Two

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## Entrees:

**Colorado Beef Cheeseburger\*\* \$18**  
8-oz Colorado beef, lettuce, tomato, onion  
with Swiss or cheddar ①

Bacon-2 Green Chilis-2 Goat Cheese-2

**Southwest Black Bean Burger \$18**  
Lettuce, tomato, onion, chili lime with your  
choice of Swiss or cheddar ① ② ③

**Filet Tenderloin \$31**  
8-oz filet served with pan-roasted fingerling  
potatoes, mushroom confit and bordelaise  
sauce ① ②

**High Country Half Rack \$31**  
Slow-smoked pork ribs with chipotle honey  
BBQ sauce ① ②

**Cajun Chicken Alfredo \$21**  
Blackened chicken breast served over fet-  
tuccini topped with Alfredo and served with  
lemon garlic asparagus

**Veggie Pasta \$19**  
Asparagus, mushroom, onion and squash  
sautéed with beurre blanc over fettuccini  
①

**Scottish Salmon**  
Our 8-oz filet is prepared differently each  
week. Your server can tell you more...

## Desserts:

**Apple Pie \$8**

Granny smith apples, spiced streusel and salted caramel

**Pecan Pie \$7**

White chocolate pecan pie topped with maple whipped cream

**NY Style Cheesecake \$8**

Topped with strawberry anglaise and roasted strawberries