

Twin Lakes Inn

Dinner served 5 pm -8:30 pm

Starters:

House Made Truffle Chips 6
Fried potato slices tossed in truffle salt & served with
homemade French onion dip.

Fried Green Tomato Napoleon 7
Sliced fried green tomato layered with local goat cheese
& topped with marinara sauce.

Red Wine Mushrooms 8
Roasted mushrooms & red wine butter sauce
served with crostini.

Bacon Wrapped Shrimp 10
Grilled shrimp wrapped with bacon served with a
sweet soy BBQ sauce & Asian slaw.

Crab Cakes 10
Cajun-style crab cakes with a remoulade sauce.

Smoked Ribs 10
A quarter rack of slow-smoked ribs with our
chipotle honey BBQ sauce.

From the Garden :

Large House Salad 6
Mixed greens with carrots, cucumbers, tomato & onion.

Spinach Salad 9
Fresh spinach, red onion, heirloom tomatoes,
pecans & goat cheese.

Summer Garden Salad 11
Mixed greens, asparagus, cucumber, heirloom tomatoes
& sweet yellow peppers tossed with cantaloupe vinaigrette.

Soup :

Green Chili Pork Stew 9
New Mexican style green chili stew served with tortilla
chips & sour cream.

Soup of the Day Cup 4 Bowl 7

*Sustainability and
our environment.
Easily said but
committing to it is
the key. The
ownership & staff
of The Twin Lakes
Inn are committed
to the stewardship
of the environment
and the promotion
of the local
businesses of the
Upper Arkansas
valley.*

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Dayton Room Specialties:

All of our dinner entrees are served with fresh seasonal vegetables.

Grilled Ribeye 26
12 oz. Colorado-sourced beef with red wine demi-glace & truffle mashed potatoes.

Salmon Crab Piccata 22
7 oz. pan seared Scottish salmon & sautéed crab with lemon caper wine butter sauce on rice pilaf.

Chicken Florentine 17
Chicken breast stuffed with spinach, local goat cheese & tomatoes with lemon herb cream sauce & mashed potatoes.

Blackened Salmon 21
7 oz. Scottish salmon filet served with lingonberry gastrique on rice pilaf.

High Country Half Rack 24
Slow-smoked pork ribs with chipotle honey BBQ sauce served with sweet potato hash & slaw.

Shrimp & Grits 20
Jumbo shrimp served with smoked tomatoes & bacon cheddar grits.

Pasta Primavera 16
Linguini served with fresh vegetables & a white wine butter sauce.
Add chicken 5 Add shrimp 7

**18% Gratuity may be added to parties of 5 or more
**No more than 2 separate checks per group*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The fragility of our mountain eco-system and historic location is the foundation of the experience that the Twin Lakes region offers. We hope that you will embrace our passion and assist us in preserving it for generations to come.