



# The Twin Lakes Inn & Saloon

6435 E CO-82, Twin Lakes CO 81251 | 719-486-7965

## Pg 1-Dinner | Thurs – Tues 4:30 – 8:00

(Need food/drinks to go? Call 719-486-7965 during meal hours.)

### Appetizers

#### Smoked Chicken Wings **D****G** 14

Smoked wings tossed in dry rub.  
Choice of buffalo or BBQ sauce.

#### TLI Fries **D****V** 8

Crispy fries tossed with your choice of garlic herb butter & Parmesan or dry rub seasoning.

#### Crab Cakes **D** 15

3 Cajun-styled crab cakes with a spicy remoulade sauce.

#### Garlic Mushrooms **G** 11

Sauteed button mushrooms in a savory garlic sauce with grilled French bread.

#### High Country BBQ Ribs 15

Smoked St. Louis-cut pork ribs, sweet-n-spicy chipotle honey BBQ sauce with a tangy apple cider coleslaw.

### Salads & Soup

#### Caesar **G** 9

Fresh romaine with Caesar dressing, anchovy and shaved Parmesan.

#### Strawberry Salad **G****V** 11

Fresh strawberries, spinach and red onion tossed in honey-balsamic vinaigrette topped with toasted almonds and feta cheese.

#### Green Salad **G****V** 6/9

Mixed greens with carrots, cucumber, tomato and green pepper.

**Choice of balsamic vinaigrette, blue cheese, ranch or oil and vinegar**

**+Chicken 6 +Shrimp 6 +Goat Cheese 2**

#### Sweet Potato Coconut Curry **G****V** 5/9

Sweet potato, carrot and onion in creamy coconut red curry broth. Add rice **+3**

#### Soup of the Day 5/9

Ask your server for today's selection in your

**Available alterations (ask your server):** **D** = Dairy-Free **G** = Gluten-Free **V** = 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:

Edward Fisher, Christian Sawyer & Vanessa Stephan

(Subject to change without notice due to guest requests, supply or seasonality.)



# The Twin Lakes Inn & Saloon

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## Pg 2-Dinner | Thurs – Tues 4:30 – 8:00

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### Entrees

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|--|---|
| <b>Colorado Patty Platter</b> (D)(G) 19  | <b>Ribeye “14er”</b> (G) 35   |
| Your choice of beef, chicken or black bean patty with lettuce, tomato and onion plus crispy French fries.<br>Choice of pepper jack, cheddar or Swiss.<br>+Bacon 2 +Green chilis 2 +Goat cheese 2 | Grilled 14-oz ribeye with mashed potatoes, seasonal vegetables, red wine demiglace.   |
| <b>Pasta Primavera</b> (D)(V) 19   | <b>Salmon Colorado</b> (G) 27   |
| Linguine pasta with fresh seasonal vegetables and a white wine butter sauce topped with Parmesan cheese.<br>+Chicken 6 +Shrimp 6 +Goat cheese 2  | Oven-broiled salmon, quinoa salad, roasted red peppers, wilted spinach and a squash medley topped with a savory sauce and red and green chilis. |
| <b>Blackened Chicken Alfredo</b> 25  | <b>Dry Aged Pork Chop</b> (G) 26  |
| Cajun-seasoned chicken with linguine pasta, creamy alfredo sauce and Parmesan cheese.  | Grilled 8-oz bone-in pork loin chop, herb roasted red potatoes, grilled asparagus with a caramelized shallot mushroom sherry cream sauce.       |
| <b>Chicken Parmesan</b> 26   | <b>Smoked Chicken</b> (D)(G) 24   |
| Italian-breaded crispy fried chicken with marinara sauce, linguini pasta topped with mozzarella and Parmesan cheese.   | Half bird smoked with house rub topped with a chipotle honey BBQ, served with tangy apple cider coleslaw and baked beans.                       |

### Desserts

- Peanut Butter Pie** (G) 8  
**New York Style Cheesecake** 8  
**Triple Chocolate Brownie a la Mode** 8