

DINNER AT ELK MOUNTAIN RESORT

APPETIZERS

CHIPS & DIP \$8.99 (GF)
ANCHO CHILI SALSA SERVED WITH CORN
CHIPS AND CHICHARRONES

TEMPURA VEGGIES \$10.99 (GF)
BATTERED SEASONAL VEGGIES WITH A
JAPANESE PONZU

BEEF TARTARE \$15.99
PREMIUM COLORADO ANGUS TENDERLOIN
TARTARE, HOUSE CRACKERS WHOLE GRAIN
MUSTARD, SHALLOTS, CAPERS AND CHIVES

CHEESE AND CHARCUTERIE 14.99
ARTISAN SALUMI AND BOUTIQUE CHEESES
WITH TRADITIONAL ACCOMPANIMENTS

LIGHTER FARE

SPRING HARVEST SALAD \$14.99
(GF)
MIXED GREENS TOSSED WITH SEASONAL
VEGETABLES, BLUE CHEESE, CANDIED PECANS
AND BALSAMIC REDUCTION

TOAST \$14.99
SOURDOUGH BOULE SLICES, MASCARPONE,
PETITE GREENS, NICOISE OLIVES SWEET
PICKLED LEEKS CHERRY TOMATO AND
CHAMPAGNE GASTRIC

BURRATA AND BRAISED BEETS
14.99
SLOW ROASTED BEETS MARINATED IN LEMON
AND E.V.O.O SERVED WITH WATERCRESS,
BURRATA AND GARLIC CRUMB

EXTRAS

GARLIC AND HERB FRIES \$5.99 (GF)
ROASTED CAULIFLOWER WITH LEMON AIOLI \$7.99 (GF)
HOUSE SALAD RANCH OR CHAMPAGNE VINAIGRETTE 5.99

ENTREES

HERB ROASTED CHICKEN \$17.99 (GF)

PAN ROASTED CHICKEN BREAST SERVED WITH SEASONAL ROOT VEGETABLES AND BEURRE MONTE POTATOES.

RIBEYE STEAK \$30.99 (GF)

10 OZ BEEF RIBEYE SERVED WITH BROCCOLINI, OYSTER MUSHROOMS AND POTATO GRATIN.

RED WINE BRAISED SHORT RIB \$28.99 (GF)

LOCALLY SOURCED BEEF SERVED ON A ROOT VEGETABLE PUREE WITH BUTTER BRAISED CABBAGE AND OVEN ROASTED BABY CARROTS FINISHED WITH RED WINE JUS.

GRILLED SKIRT STEAK \$18.99 (GF)

SERVED WITH SPRING SALAD , PAPAS BRASA AND CHIMICHURRI .

KINIKIN ELK TENDERLOIN \$34.99

CO RAISED ELK TENDERLOIN SOY MARINATED SERVED WITH SAUTEED BOK CHOY AND WHIPPED POTATOES.

50/50 ELK AND BEEF BURGER \$17.99

A GROUND BEEF AND ELK PATTY SERVED ON A BRIOCHE BUN WITH AVOCADO, BACON, ARUGULA DIJONAISE AND PICKLED VEGETABLES, SERVED WITH HERB AND GARLIC FRIES.

OUR BURGER 15.99

IN HOUSE GROUND LOCAL BEEF , YOUR CHOICE OF SWISS, WHITE CHEDDAR, OR GRUYÈRE , CARAMELIZED ONIONS, SPINACH AND DIJONAISE OR WITH TRADITIONAL LETTUCE TOMATO AND ONION.

DESSERTS

CHOCOLATE TOFFEE CAKE \$12.99

LAYERS AND LAYERS OF RICH CHOCOLATE CAKE AND CHOCOLATE MOUSE FINISHED WITH GANACHE

LIME PIE \$12.99

GRANDMOTHERS SOUTHERN LIME PIE WITH WHIPPED CREAM

ICE CREAM SUNDAE 12.99 (GF)

BRANDY CHERRIES, CANDIED NUTS, CHOCOLATE AND WHIPPED CREAM OVER VANILLA ICE CREAM.

ELK MOUNTAIN RESORT

BRUNCH

BISCUITS AND GRAVY \$14.99

TWO FRESH BAKED BISCUITS WITH BREAKFAST SAUSAGE GRAVY, SERVED WITH COUNTRY BREAKFAST POTATOES AND TWO EGGS* YOUR WAY

PANKO CHICKEN SKILLET \$15.99

HOUSE BREADED PANKO CHICKEN , SAUTEED ONIONS & PEPPERS, AND GREEN CHILI GRAVY. SERVED WITH COUNTRY BREAKFAST POTATOES AND TWO EGGS* YOUR WAY

BUTTERMILK FRIED CHICKEN AND WAFFLES \$15.99

BELGIAN WAFFLES AND FREE RANGE CHICKEN BREAST, HERBED HONEY BUTTER AND SIDE SEASONAL SALAD WITH CHAMPAGNE VINAIGRETTE.

JALISCO CHILAQUILES (GF) \$14.99

HOUSE FRIED CHIPS COATED IN A TOMATO AND GUAJILLO SAUCE ON A BED OF REFRIED PERUVIAN BEANS AND TWO FRIED EGGS, GARNISHED WITH QUESO FRESCO , CREMA , AND A SERRANO VINEGAR SLAW.

CROQUE MADAME \$13.99

BRIOCHE AND GRUYERE GRILLED CHEESE GARNISHED WITH TWO POACHED EGGS , CHIVES, PROSCIUTTO AND SIDE SALAD.

SKINNY EGGS \$12.99

TWO EGGS YOUR WAY ON AVOCADO SOURDOUGH TOAST WITH CRUNCHY THINGS.

CLASSIC BREAKFAST \$11.99

TWO EGGS*, CHOICE OF BACON OR SAUSAGE, POTATOES AND SOURDOUGH TOAST.

SEASONAL SOUP OF THE DAY (GF)

\$13.99

BRUNCH SANDWICHES

LODGE BLT \$ 13.99

BACON, LETTUCE, TOMATO AND A FRIED EGGS. SERVED WITH GARLIC AND HERB FRIES ON SOURDOUGH BOULE SLICES.

BRUNCH BURGER \$14.99

IN HOUSE GROUND COLORADO BEEF PATTY*, CHEDDAR CHEESE, BACON AND A FRIED EGG*. SERVED WITH GARLIC AND HERB FRIES.

REUBEN SANDWICH \$13.99

SHAVED PASTRAMI, MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE AND HOUSE RUSSIAN DRESSING SERVED WITH HERB FRIES

FREE RANGE HEN SANDWICH \$16.99

BUTTERMILK FRIED BREAST WITH SERRANO VINEGAR SLAW AND CHIPOTLE AIOLI* SERVED WITH GARLIC AND HERB FRIES.

SEASONAL SWEETS

BRIOCHE FRENCH TOAST WITH SEASONAL COMPOTE , WHIPPED CREAM AND FRESH FRUIT \$12.99

BUTTERMILK PANCAKES WITH SEASONAL COMPOTE , ALMOND BUTTER AND FRESH FRUIT \$12.99

BELGIAN WAFFLES SERVED WITH SEASONAL COMPOTE , ALMOND BUTTER AND FRESH FRUIT \$12.99

KIDS PANCAKE STACK SERVED WITH SEASONAL COMPOTE AND BUTTER \$6.99

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ELK MOUNTAIN RESORT

LUNCH

SPRING HARVEST SALAD \$14.99 (GF)

MIXED GREENS TOSSED WITH SEASONAL VEGETABLES, BLUE CHEESE, CANDIED PECANS AND BALSAMIC REDUCTION

TOAST \$14.99

SOURDOUGH BOULE SLICES , MASCARPONE , PETITE GREENS . KALAMATA OLIVES, SWEET PICKLED LEEKS, CHERRY TOMATO, AND CHAMPAGNE GASTRIC

LODGE BLT \$ 13.99

BACON, LETTUCE, TOMATO ON SOURDOUGH BOULE SLICES. SERVED WITH GARLIC AND HERB FRIES

50/50 ELK AND BEEF BURGER \$17.99

A GROUND BEEF AND ELK PATTY SERVED ON A BRIOCHE BUN WITH AVOCADO, BACON, ARUGULA DIJONAISE AND PICKLED VEGETABLES, SERVED WITH HERB AND GARLIC FRIES.

REUBEN SANDWICH \$13.99

SHAVED PASTRAMI, MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE AND HOUSE RUSSIAN DRESSING SERVED WITH HERB FRIES

FREE RANGE HEN SANDWICH \$16.99

BUTTERMILK FRIED BREAST WITH SERRANO VINEGAR SLAW AND CHIPOTLE AIOLI* SERVED WITH GARLIC AND HERB FRIES.

SEASONAL SOUP OF THE DAY 13.99 (GF)

EXTRAS

GARLIC AND HERB FRIES \$5.99 (GF)

5PIECE WING , HONEY TABASCO GLAZE 8.99 (GF)

DESSERTS

CHOCOLATE TOFFEE CAKE \$12.99

LAYERS AND LAYERS OF RICH CHOCOLATE CAKE AND CHOCOLATE MOUSSE FINISHED WITH GANACHE

ICE CREAM SUNDAE 12.99 (GF)

BRANDY CHERRIES, CANDIED NUTS, CHOCOLATE AND WHIPPED CREAM OVER VANILLA ICE CREAM.

ELK MOUNTAIN RESORT
BAR SNACKS

HOUSE FRIES 5.99\$ (GF)

TOSSED IN GARLIC AND PARMESAN

FRIED PICKLES 7.99\$

HOUSE FRIED AND SERVED WITH REMOULADE

HONEY TABASCO GLAZED WINGS 9.99\$ (GF)

6 HOUSE SMOKED WINGS SERVED WITH BLUE CHEESE DRESSING CELERY AND
CARROTS

ROASTED BONE MARROW 12.99\$

GARNISHED WITH HERBED TOMATO, ONION AND GRILLED BAGUETTE

BEEF BONELESS SHORT RIBS 18.99\$ (GF)

SLOW ROASTED UNTIL TENDER THEN GLAZED IN A HONG KONG GLAZE PICKLES

CRAWFISH FRITTERS 12.99\$

CORNMEAL FRITTERS WITH CRAWFISH, HERBS AND SERVED WITH REMOULADE

SPRING HARVEST SALAD 14.99\$ (GF)

MIXED GREENS TOSSED WITH SEASONAL VEGETABLES, BLUE CHEESE, CANDIED PECANS
AND BALSAMIC REDUCTION

BRATWURST 12.99\$

GRILLED BRAT SERVED WITH DIJONAISE, SAUERKRAUT, GRUYERE, AND A SIDE OF FRIES .

OUR BURGER 15.99\$

IN HOUSE GROUND LOCAL BEEF , YOUR CHOICE OF SWISS, WHITE CHEDDAR, OR GRUYÈRE
SERVED WITH DIJONAISE LETTUCE TOMATO AND ONION ON A BRIOCHE BUN.

