

# DINNER AT ELK MOUNTAIN RESORT

## APPETIZERS

CHIPS & DIP \$10.99 (GF)  
ANCHO CHILI SALSA SERVED WITH CORN  
CHIPS AND CHICHARRONES

BEER BATTERED GREEN BEANS \$13.99  
LOCALLY SOURCED, NUOC CHAM DIPPING  
SAUCE

\*SHRIMP AGUA CHILE \$17.99 (GF)  
GULF SHRIMP IN LIME JUICE RED ONION AND  
JALAPENOS GARNISHED WITH HOUSE CHIPS  
AVOCADO CILANTRO AND RADISHES.

CHEESE AND CHARCUTERIE \$16.99  
ARTISAN SALUMI AND BOUTIQUE CHEESES  
WITH TRADITIONAL ACCOMPANIMENTS  
(GLUTEN FREE BREAD AVAILABLE )

AHI TUNA CARPACCIO \$17.99  
PUFFED RICE CRACKERS, KIMCHI PUREE,  
CUCUMBER , PLUMS AND SOY.

## LIGHTER FARE

SUMMER SALAD \$15.99 (GF)  
MIXED GREENS GARNISHED WITH PALISADE  
PEACHES , TOASTED ALMONDS AND FETA AND  
CHERVIL  
PRESERVED LEMON VINAIGRETTE.

BRUSCHETTA \$14.99  
SOURDOUGH BOULE SLICES , MASCARPONE, FRISEE  
LETTUCE, NICOISE OLIVES SWEET PICKLED LEEKS  
CHERRY TOMATO AND CHAMPAGNE GASTRIC

GRILLED SPANISH OCTOPUS \$19.99  
(GF)  
FAVA AND CHICKPEA SALAD WITH FENNEL  
AND LEMON ZEST. PRESERVED LEMON \*AIOLI.

BURRATA AND PALISADE PEACHES  
\$17.99  
GRILLED PALISADE PEACHES AND BURRATA  
GARNISHED WITH PROSCIUTTO, BASIL OIL, CITRUS  
AND GRILLED SOURDOUGH.

## EXTRAS

GARLIC AND HERB FRIES \$7.99 (GF)  
HOUSE MAC AND CHEESE , SHARP CHEDDAR, SMOKED GOUDA. \$9.99  
GRILLED OLATHE SWEET CORN SUCCOTASH, SQUASH, RED ONION , PARSLEY \$9.99 (GF)  
HOUSE SALAD RANCH OR CHAMPAGNE VINAIGRETTE \$6.99(GF)

## ENTREES

HERB ROASTED CHICKEN \$22.99 (GF)

PAN ROASTED CHICKEN BREAST SERVED WITH CAULIFLOWER , BLISTERED CHERRY TOMATOES, RED WINE VIN JUS AND BEURRE MONTE POTATOES.

\*RIBEYE STEAK \$34.99 (GF)

LOCAL 10-11 OZ BLACK ANGUS RIB EYE, BROCCOLINI, OYSTER MUSHROOMS, BEEF JUS AND POTATO GRATIN.

SUMMER GNOCCHI 20.99

PARMESAN, BACON LARDONS , SNOW PEAS , PARMESAN NAGE AND PEA SHOOTS

\*GRILLED SKIRT STEAK \$20.99 (GF)

SERVED WITH SUMMER SALAD, SHAVED VEGGIES, PAPAS BRASA AND CHIMICHURRI.

\*KINIKIN ELK TENDERLOIN \$34.99

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

\*MAPLE LEAF DUCK BREAST \$25.99 (GF)

SERVED OVER GRILLED PEACH AND CHERRY SALAD, FRISEE , PISTACHIOS, PEACH GELEE AND POMEGRANATE JUS.

\*FISH OF THE WEEK

MARKET PRICE

## DESSERTS

CHOCOLATE TOFFEE CAKE \$12.99

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

SEASONAL SORBET WITH FRESH FRUIT AND CANDIED NUTS. \$12.99 (GF)

ICE CREAM SUNDAE 12.99 (GF)

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

\*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

## BRUNCH

### BISCUITS AND GRAVY \$14.99

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

### BRAISED SHORT RIB SKILLET \$18.99

BRAISED SHORTRIB , 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 , 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.

\* GF OPTIONS AVAILABLE FOR \$2 UPCHARGE INCLUDING TORTILLAS & TOAST

## 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

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# ELK MOUNTAIN RESORT

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PRESERVED LEMON VINAIGRETTE

### BRUSCHETTA \$14.99

SOURDOUGH BOULE SLICES , MASCARPONE, FRISEE LETTUCE, NICOISE 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

### \*GRILLED SKIRT STEAK \$20.99 (GF)

SERVED WITH SUMMER SALAD, SHAVED VEGGIES, PAPAS BRASA AND CHIMICHURRI

### 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

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RUSSIAN DRESSING SERVED WITH HERB FRIES

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*STORM KING DISTILLING CO.*  
*AT*  
*ELK MOUNTAIN RESORT*

COURSE ONE

BUCKWHEAT BILINI, OSETRA CAVIAR, CREME FRAICHE

STORM KING VESPER MARTINI

COURSE TWO

LITTLE GEM LETTUCE, HEART OF PALM , GUAJILLO VIN.

GRILLED TOMAHAWK

STORM KING BIG CHIEF

COURSE THREE

SWEET STREET CHOCOLATE TOFFEE MOUSSE CAKE

STORM KING COFFEE LIQUEUR

# ELK MOUNTAIN RESORT

SMOKED SALMON PATE, HOUSE LAVASH CRACKERS

LOUISIANA SHRIMP POACH AND COCKTAIL SAUCE

FRIED RED BIRD FARM CHICKEN

GRANDMOTHERS MASHERS AND GRAVY

SAMS LOADED POTATO SALAD

OLATHE SWEET CREAMED CORN

ASPARAGUS AND SNAP PEAS PRESERVED LEMON  
VINAIGRETTE

BILLS CAESAR SALAD

MIXED GREEN SALAD WITH SHAVED VEGGIES AND  
ITALIAN DRESSING

CAROLS BIRTHDAY CAKE