

APPETIZERS

TORTILLA SOUP 8

RICH TORTILLA BROTH WITH ROTISSERIE CHICKEN, AVOCADO & TORTILLA STRIPS

FRESH GUACAMOLE AND QUESO 13

CRISP CORN TORTILLA CHIPS

KETTLE OF GREEN CHILI PORK 10

SERVED WITH HOT BUTTERED FLOUR TORTILLAS

ROTISSERIE CHICKEN FLAT BREAD 12

SERVED WITH BASIL PESTO, ROASTED CHILES, PEPPER JACK CHEESE & TOMATOES

FRIED AVOCADO AND CRAB 13

SPICY CRAB, REMOULADE & CHIVES

FONDUE POT WITH LAMB CHOPS* 14

BUTTERNUT SQUASH, CHILI-PECAN BREAD

SOUTHWESTERN CRAB CAKE 15

GREEN CHILI BUTTER AND REMOULADE

SALADS

ICEBERG BLT 8

BLUE CHEESE CRUMBLES, CRISPY BACON & RANCH DRESSING

CAESAR SALAD 8

PARMESAN CHEESE & TRADITIONAL DRESSING

MIXED MARKET GREENS 8

CANDIED WALNUTS, FETA CHEESE & CRANBERRY VINAIGRETTE DRESSING

SHRIMP AND AVOCADO SALAD 13

APPLE, SPICED PEPITA SEEDS, CHIPOTLE REMOULADE
& WHITE BALSAMIC DRESSING

SPINACH CHICKEN WALDORF SALAD 13

CHOPPED SPINACH & MIXED GREENS, APPLES, AVOCADO, GRAPES, EGGS,
PARMESAN CHEESE, CANDIED WALNUTS & DRESSED WITH WHITE ONION VINAIGRETTE

SANDWICHES & BURGERS

THE ROARING FORK "BIG ASS" BURGER* 13

POBLANO PEPPER, CHEDDAR, SMOKED PEPPER BACON, LETTUCE, TOMATO,
ONIONS & PICKLES

KOBE BEEF BACON BURGER* 15

MUSHROOMS, PESTO AIOLI, & PEPPER JACK CHEESE TOPPED WITH CRISPY FRIED ONIONS

HERB CRUSTED CHICKEN SANDWICH 12

SLICED TOMATO, GUACAMOLE & SPICY SLAW

SALMON BLT 14

GRILLED SALMON FILET, PEPPER BACON, LETTUCE & TOMATO

GRILLED FISH TACOS* TWO 14 THREE 18

SERVED ON CORN TORTILLA WITH GUACAMOLE, CORN PICO, REMOULADE & SALSA VERDE

SPECIALTIES OF THE HOUSE

SPIT ROASTED HALF CHICKEN 16

ROASTED VEGETABLES, CORN BREAD STUFFING & ROASTED GARLIC JUS

SLOW ROASTED PORK SHOULDER "CARNITAS" 17

BLACK BEANS WITH FRESH HOT BUTTERED FLOUR TORTILLAS

BACON WRAPPED PORK TENDERLOIN* 21

SERVED ON WHITE FALLS MILLS CHEESE GRITS & FINISHED WITH MEXICAN STREET CORN

RAINBOW TROUT* 21

SAUTÉED WITH ROASTED ALMONDS, BROWN BUTTER & SERVED WITH SAUTÉED GREEN BEANS

CEDAR PLANKED SALMON* 21

WOOD OVEN ROASTED WITH TERIYAKI BBQ & SERVED WITH CHILLED GREEN BEAN SALAD

SLOW BRAISED COLORADO LAMB SHANK 24

MASHED POTATOES, NATURAL JUS AND APPLE MINT GREMOLATA

BRAISED BEEF SHORT RIBS 25

HORSERADISH MASHED POTATOES AND TOMATO JAM

CHEF SELECTION OF FRESH FISH AND AGED ALL NATURAL BLACK ANGUS STEAKS

ROARING SIDES 6

MEXICAN STREET CORN

GREEN CHILI MAC & CHEESE

SAUTÉED ASPARAGUS

SAUTÉED SPINACH & ONION

SEASONAL VEGETABLES

CRUSHED YUKON MASH POTATOES

INDIVIDUAL PORTION 4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 7/2011

* These food items are served cooked to ordered, raw or under cooked. 12/2011 RFSL_Dinner V8