

Royal Gorge Route

RAILROAD

Mother's Day Lunch Menu

May 11th and 12th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

Second Course

All entrées are served with Colorado lemon grass and mandarin quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions, and drizzled with our sweet and tangy balsamic glaze.

Colorado Cordon Bleu Duck

Breaded Colorado duck topped with our Burgundy Supreme sauce and stuffed Quail served over Colorado quinoa topped with our Alpine Madeira wine sauce and boiled Quail eggs.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon Pineapple barbecue sauce.

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry and topped with our Alpine Marsala mushroom sauce.

Lemon Beurre Blanc Salmon

Fresh Atlantic salmon with Lemon Beurre Blanc sauce.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade marinara sauce.

Beyond Beef Vegetarian Wellington

Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary then wrapped up in buttery puff pastry and topped with our Marsala mushroom sauce.

Third Course

Dessert - Chef's Choice

Executive Chef - Jeremy Garnett

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