



Welcome Aboard!

Our Dinner Train is Colorado's most unique rolling restaurant, offering delicious entrées prepared with select, locally sourced ingredients, paired with wines from around the country and the world.

Pollo Marsala

Grilled and marinated Colorado Red Bird Chicken breast topped with Colorado Marsala wine sauce, mushrooms, and fresh tomatoes. Served atop Colorado Quinoa & wild rice with roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Bivio Pinot Grigio - Trentino and Friuli, Italy 12.4% ABV*

Glass 9 Bottle 33

Basil Pesto Salmon

Farm Raised Atlantic Salmon with basil pesto and fire-roasted tomatoes, Served atop Colorado Quinoa & wild rice with roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Les Hospice Sancerre-Loire Valley, France 12-13.5% ABV*

Glass 10 Bottle 40

Royal Gorge Route Roasted Pork Osso Bucco

Slow roasted, tender pork generously topped with a homemade hazelnut-cream sauce and crisped spinach. Served with Quinoa & wild rice and roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina*

Glass 9 Bottle 33

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes and roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Angels and Cowboys Proprietary Red- 2013 Sonoma, California*

Glass 11 Bottle 40

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered and lightly covered with homemade marinara, fire roasted tomatoes and crisped spinach. Served atop Colorado Quinoa & wild rice with roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Block Nine Pinot Noir - 2014 California*

Glass 9 Bottle 33

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.