



## *Willkommen An Bord!*

Our 1<sup>st</sup> Class Lunch 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 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*

### **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 14.5% ABV*

*Glass 9 Bottle 33*

### ***Veal Bratwurst with Mustard Spatzle***

*Served with braised cabbage and apples.*

**Suggested Beer:** *Ask your server about our special Oktoberfest addition to our draft beer selections!*

### **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:** *Green Truck Petite Sirah- Mendocino County, California 13% ABV*

*Glass 8 Bottle 30*

### ***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.