



2017 Spring Dinner Menu

Every Saturday Starting March 18th through May 20th

Welcome aboard! The Royal Gorge Route Railroad 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 Alpine Marsala wine sauce, mushrooms, and fresh tomatoes. Served on a lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snap peas topped with peppers, onions and drizzled balsamic glaze.

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

Glass 9 Bottle 33

Sundried Pesto Salmon

Norwegian caught salmon with sundried tomato pesto and oven roasted yellow tomatoes served atop lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snap peas topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Rosé Charles and Charles - 2014 Columbia Valley, Washington*

Glass 10 Bottle 40

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With sugar snap peas topped with peppers onions and drizzled balsamic glaze

Suggested Wine: *Saddleback Cellars Cabernet Sauvignon - Napa Valley, CA*

Glass 15 Bottle 65

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon barbecue sauce served over a lemon grass mandarin Quinoa and wild rice blend. With sugar snap peas topped with peppers, onions, and drizzled balsamic glaze.

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

Glass 9 Bottle 33

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade marinara sauce atop lemon grass mandarin Colorado Quinoa and wild rice blend.

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

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.



2017 Summer Dinner Menu

Daily Starting May 27th –August 11th & Weekends August 12th -September 3rd

Welcome aboard! The Royal Gorge Route Railroad 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.

Pineapple and Teriyaki Colorado Chicken

Grilled and marinated Colorado Red Bird Chicken topped with Pineapple teriyaki sauce. Served atop pineapple and wild rice Colorado quinoa. With asparagus topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: *Bivio Pinot Grigio- Trentino and Friuli, Italy* *Glass 9 Bottle 33*

Salmon

Norwegian caught salmon with Roasted red pepper dill aioli atop pineapple and wild rice quinoa Colorado Quinoa. With asparagus topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Rosé Charles and Charles - 2014 Columbia Valley, Washington* *Glass 10 Bottle 40*

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With asparagus topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: *Saddleback Cellars Cabernet Sauvignon - Napa Valley, CA* *Glass 15 Bottle 65*

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with hazelnut cream sauce served over pineapple and wild rice Colorado Quinoa. With asparagus topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina* *Glass 9 Bottle 33*

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade Alfredo sauce atop pineapple wild rice Colorado quinoa.

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



2017 Fall Dinner Menu

Daily Starting September 9th through October 22nd

Welcome Aboard! Our 1st Class Fall 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.

Colorado Chicken Grand Marnier

Grilled and marinated Colorado Red Bird Chicken topped with Colorado Grand Marnier cream sauce. Served atop Colorado vegetable quinoa. With Broccoli topped with peppers, onions and drizzled balsamic glaze.

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

Glass 9 Bottle 33

Slow roasted Colorado Pork Shank

Colorado slow roasted pork shank with Marinara sauce served over Colorado vegetable Quinoa. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina 14.5% ABV*

Glass 9 Bottle 33

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: *Saddleback Cellars Cabernet Sauvignon - Napa Valley, CA*

Glass 15 Bottle 65

Blackened Salmon

Norwegian caught salmon blackened with Trinity vegetable and balsamic glaze atop Colorado vegetable Quinoa. With broccoli topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Block Nine Pino Noir - 2014, California*

Glass 9 Bottle 30

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade Rose sauce atop Colorado vegetable quinoa.

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.