



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.

Chef's Choice Salad

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with a red raspberry vinaigrette

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 snapped peas topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: Treana – Blanc – 2014 Paso Robles, California

Glass 14 Bottle 52

Sundried Pesto Salmon

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

Suggested Wine: Bouchard Pere & Fils – Pouilly Fuisse – 2015 Burgundy, France

Glass 20 Bottle 75

Colorado-Raised, Slow Roasted Prime Rib

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

Suggested Wine: Duckhorn – Monitor Ledge Cabernet Sauvignon

Glass 38 Bottle 146

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 snapped peas topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: Castello di Volpaia – Chianti Classico Riserva

Glass 18 Bottle 72

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: Block Nine Pino Noir – California 2014

Glass 10 Bottle 38

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.

Chef's Choice Salad

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with a red raspberry vinaigrette

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: *Treana – Blanc – 2014 Paso Robles, California*

Glass 14 Bottle 52

Salmon

Farm raised Atlantic 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: *Bouchard Pere & Fils – Pouilly Fuisse – 2015 Burgundy, France*

Glass 20 Bottle 75

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: *Duckhorn – Monitor Ledge Cabernet Sauvignon*

Glass 38 Bottle 146

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: *Castello di Volpaia – Chianti Classico Riserva*

Glass 18 Bottle 72

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: *Block Nine Pino Noir – California 2014*

Glass 10 Bottle 38

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

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.

Chef's Choice Salad

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with a red raspberry vinaigrette

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: *Treana – Blanc – 2014 Paso Robles, California*

Glass 14 Bottle 52

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: *Castello di Volpaia – Chianti Classico Riserva*

Glass 18 Bottle 72

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: *Duckhorn – Monitor Ledge Cabernet Sauvignon*

Glass 38 Bottle 146

Blackened Salmon

Farm raised Atlantic salmon blackened with Trinity vegetable and balsamic glaze atop Colorado vegetable Quinoa. With broccoli topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Bouchard Pere & Fils – Pouilly Fuisse – 2015 Burgundy, France*

Glass 20 Bottle 75

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: *Block Nine Pino Noir – California 2014*

Glass 10 Bottle 38

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.