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  

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

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

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

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

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.
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

**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

**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

**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

**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

**Dessert – Chef’s Choice**
Executive Chef - Jeremy Garnett
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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

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

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

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

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

Dessert – Chef’s Choice

Executive Chef - Jeremy Garnett

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