New Year’s On The Royal Gorge Route Railroad

**Grilled Colorado Cordon Bleu Chicken**
Grilled Colorado cordon bleu Red Bird chicken topped with sauce supreme. Served atop Colorado vegetable quinoa, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

**Slow Roasted Colorado Pork Shank**
Colorado slow roasted pork shank with Grand Marnier sauce served over Colorado vegetable quinoa, roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

**Colorado-Raised, Slow Roasted Prime Rib**
Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes and roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

**Blackened Salmon**
Farm raised blackened Atlantic salmon with sundried tomato pesto, and oven roasted yellow tomatoes atop Colorado vegetable quinoa, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

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

**Vegetarian Wellington (made from Beyond Beef)**
Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary- then wrapped up in buttery puff pastry dough and baked to perfection. Served atop our Colorado vegetable quinoa with roasted Parisian potatoes, seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

**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.