

Winter Dinner

Saturdays, January 19th - March 10th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple Champagne vinaigrette.

Second Course

All entrées served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

Grilled Colorado Cordon Bleu Chicken

Grilled and marinated Colorado cordon bleu Red Bird chicken topped with sauce supreme.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

Blackened Salmon

Farm raised blackened Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes.

Colorado Wellington

Marsala mushroom sauce complements our rosemary and garlic rubbed Colorado tenderloin wrapped in a buttery puff pastry.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered into a beautiful lasagna and lightly covered with our homemade Alfredo sauce.

Beyond Beef Vegetarian Wellington

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 topped with our Marsala mushroom sauce.

Third Course

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

Royal Gorge Route

Royal Gorge Route

RAILROAD SPRING MENU

March 16th - May 17th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

Second Course

All entrées served atop a lemon grass mandarin Colorado quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

Colorado Chicken Madeira

Grilled and marinated Colorado Chicken topped with our Alpine Madeira wine sauce and fresh tomatoes.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon pineapple barbecue sauce.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

Lemon Beurre Blanc Salmon

Farm raised Atlantic salmon with a Lemon Beurre Blanc sauce.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layer and lightly covered with homemade marinara sauce.

Beyond Beef Vegetarian Wellington

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 topped with our Marsala mushroom sauce.

Third Course

Dessert - *Chef's Choice*

Executive Chef - Jeremy Garnett

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Royal Gorge Route

RAILROAD SUMMER MENU

Starts May 18th - September 6th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

Second Course

All entrées served atop Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

Colorado Chicken Teriyaki

Grilled Colorado Red Bird chicken topped with our teriyaki sauce.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with a hazelnut cream sauce.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

Atlantic Salmon

Farm raised honey lime glazed Atlantic salmon with a savory garlic aioli.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layer and lightly covered with homemade Alfredo sauce.

***Beyond Beef* Vegetarian Wellington**

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 topped with our Marsala mushroom sauce.

Third Course

Dessert - Chef's Choice

Executive Chef - Jeremy Garnett

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Fall Dinner

September 7th - October 20th

First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

Second Course

All entrées served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

Colorado Chicken Grand Marnier

Grilled Colorado Red Bird Chicken topped with Grand Marnier cream sauce.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with a creamy Dijonnaise sauce.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

Blackened Salmon Pestoli

Farm raised Atlantic salmon blackened with a cranberry pestoli with roasted yellow tomatoes.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layer and lightly covered with homemade rosé sauce.

Beyond Beef Vegetarian Wellington

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 with a Marsala mushroom sauce.

Oktoberfest

Duck Roulade with a Sen Crème sauce and stuffed Quail topped with mushroom wine sauce served over a Colorado vegetable quinoa and Spätzle with side of quail eggs.

Third Course

Dessert - Chef's Choice

Executive Chef - Jeremy Garnett

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Royal Gorge Route