

Royal Gorge Route **R A I L R O A D**

First Class Dinner Menus

A three-course experience that begins with a specialty salad and warm French rolls. Each entrée is served with a seasonal homemade sauce that is made to compliment the dish.

Colorado Red Bird Chicken Lunch

Grilled, tender chicken breast served with wild rice quinoa and balsamic glazed vegetables.

Atlantic Salmon Lunch

Fresh-caught salmon with wild rice quinoa and balsamic glazed vegetables.

Pork Osso Bucco Lunch

Slow roasted, tender pork served with wild rice quinoa and balsamic glazed vegetables.

Colorado-Raised, Slow Roasted Prime Rib

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

Vegetable Napoleon-Lunch

Vegetable Napoleon layered with portabella mushrooms, eggplant, summer squash and fresh mozzarella. Served with wild rice quinoa.

Vegetarian Wellington-Lunch

Beyond Beef vegan tenderloin wrapped in a puff pastry served with wild rice quinoa and balsamic glazed vegetables.

Chef's choice desert.

Executive Chef, Jeremy Garnett

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. For questions about your meal choices and special dietary needs please call the reservations office at

719-276-4000