

# *Royal Gorge Route* RAILROAD

## **First Class Lunch Menus**

January 18<sup>th</sup> – September 5<sup>th</sup>

**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**

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

### **Atlantic Salmon**

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

### **Pork Osso Bucco**

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

### **Colorado Wellington**

Colorado beef tenderloin wrapped in a puff pastry served with wild rice quinoa and balsamic glazed vegetables.

### **Vegetable Napoleon**

Layered dish with portabella mushrooms, eggplant, summer squash, and fresh mozzarella. Served with wild rice quinoa.

### **Vegetarian Wellington**

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

### **Chef's choice dessert.**

### **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

# *Royal Gorge Route* RAILROAD

## **Oktoberfest Lunch Menu**

September 6<sup>th</sup>- October 31st

**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.**

### **Oktoberfest**

Veal Bratwurst with a mustard spätzle, braised cabbage, and apples.

### **Colorado Red Bird Chicken**

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

### **Atlantic Salmon**

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

### **Pork Osso Bucco**

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

### **Colorado Wellington**

Colorado beef tenderloin wrapped in a puff pastry served with wild rice quinoa and balsamic glazed vegetables.

### **Vegetable Napoleon**

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

### **Vegetarian Wellington**

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

### **Chef's choice dessert.**

### **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