



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.

#### **Slow Roasted Colorado Pork Shank**

Colorado slow roasted pork shank topped with Grand Marnier sauce.

#### **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

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 Wellington**

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with Marsala mushroom sauce.

#### **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

# *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 Wellington**

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

#### **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**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



# Fall Lunch

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 Wellington**

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

### **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**