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.
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
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

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