

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