



2017 Spring Lunch Menu

Every Saturday Starting March 18th through May 20th

Welcome aboard! The Royal Gorge Route Railroad is Colorado's most unique rolling restaurant, offering delicious entrées prepared with select, locally sourced ingredients, paired with wines from around the country and the world.

Chef's Choice Salad

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with red raspberry vinaigrette

Pollo Marsala

Grilled and marinated Colorado Red Bird Chicken breast topped with Alpine Marsala wine sauce, mushrooms, and fresh tomatoes served on a lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: *Giocato Pinot Grigio - 2015 Slovenia*

Glass 9 Bottle 33

Sundried Pesto Salmon

Fresh Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes served atop lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Joel Gott Sauvignon Blanc - 2010 California*

Glass 10 Bottle 38

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with our Alpine Marsala mushroom sauce atop lemon grass, mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: *Troublemaker Red Blend - Paso Robles, California*

Glass 12 Bottle 46

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon barbecue sauce served over a lemon grass mandarin Quinoa and wild rice blend. With sugar snapped peas topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: *Black Station Cabernet Sauvignon – 2014 Yolo County, California*

Glass 9 Bottle 33

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade marinara sauce atop lemon grass mandarin Colorado Quinoa and wild rice blend.

Suggested Wine: *Tortoise Creek Merlot – 2011 Clarksburg, California*

Glass 9 Bottle 33

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.



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Chef's Choice Salad

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with a red raspberry vinaigrette

Pollo Marsala

Grilled and marinated Colorado Red Bird Chicken breast topped with Alpine Marsala wine sauce, mushrooms, and fresh tomatoes. Served on a lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: Treana – Blanc – 2014 Paso Robles, California

Glass 14 Bottle 52

Sundried Pesto Salmon

Fresh Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes served atop lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: Bouchard Pere & Fils – Pouilly Fuisse – 2015 Burgundy, France

Glass 20 Bottle 75

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With sugar snapped peas topped with peppers onions and drizzled balsamic glaze

Suggested Wine: Duckhorn – Monitor Ledge Cabernet Sauvignon

Glass 38 Bottle 146

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon barbecue sauce served over a lemon grass mandarin Quinoa and wild rice blend. With sugar snapped peas topped with peppers, onions, and drizzled balsamic glaze.

Suggested Wine: Castello di Volpaia – Chianti Classico Riserva

Glass 18 Bottle 72

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade marinara sauce atop lemon grass mandarin Colorado Quinoa and wild rice blend.

Suggested Wine: Block Nine Pino Noir – California 2014

Glass 10 Bottle 38

Dessert – Chef's Choice

Executive Chef - Jeremy Garnett

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