



Willkommen An Bord!

Daily Starting September 9th through October 22nd

Our 1st Class Fall Lunch Train 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, berries and feta cheese crumbles finished beautifully with our smoked apple champagne vinaigrette

Veal Bratwurst with Spatzle

Served with braised cabbage and apples.

Suggested Beer: Ask your server about our special Oktoberfest addition to our draft beer selections!

Colorado Chicken Grand Marnier

Grilled and marinated Colorado Red Bird Chicken topped with Colorado Grand Marnier cream sauce. Served atop Colorado vegetable quinoa. With Broccoli topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: *Giocato Pinot Grigio - 2015 Slovenia*

Glass 9 Bottle 33

Slow roasted Colorado Pork Shank

Colorado slow roasted pork shank with Marinara sauce served over Colorado vegetable Quinoa. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

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

Glass 9 Bottle 33

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with Marsala mushroom sauce atop Colorado Vegetable Quinoa. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

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

Glass 12 Bottle 46

Blackened Salmon

Farm raised Atlantic salmon blackened with Trinity vegetable and balsamic glaze atop Colorado vegetable Quinoa. With broccoli topped with peppers onions and drizzled balsamic glaze.

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

Glass 10 Bottle 38

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade Rose sauce atop Colorado vegetable quinoa.

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.