



## 2017 Spring Lunch Menu

Every Saturday Starting March 18<sup>th</sup> through May 20<sup>th</sup>

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.

### 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 snap peas topped with peppers, onions and drizzled balsamic glaze.

**Suggested Wine:** *Bivio Pinot Grigio- Trentino and Friuli, Italy*

*Glass 9 Bottle 33*

### Sundried Pesto Salmon

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

**Suggested Wine:** *Rosé Charles and Charles - 2014 Columbia Valley, Washington*

*Glass 10 Bottle 40*

### 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 snap peas topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** *Saddleback Cellars Cabernet Sauvignon - Napa Valley, CA*

*Glass 15 Bottle 65*

### 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 snap peas topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina*

*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:** *Proprietary Red Angels and Cowboys – 2013 Sonoma, California*

*Glass 8 Bottle 30*

### 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.



## 2017 Summer Lunch Menu

Daily Starting May 27<sup>th</sup> –August 11<sup>th</sup> & Weekends August 12<sup>th</sup> -September 3<sup>rd</sup>

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.

### Pineapple and Teriyaki Colorado Chicken

Grilled and marinated Colorado Red Bird Chicken topped with Pineapple teriyaki sauce. Served atop pineapple and wild rice Colorado quinoa. With asparagus topped with peppers, onions and drizzled balsamic glaze.

**Suggested Wine:** *Bivio Pinot Grigio- Trentino and Friuli, Italy*

*Glass 9 Bottle 33*

### Salmon

Norwegian caught salmon with Roasted red pepper dill aioli atop pineapple and wild rice quinoa Colorado Quinoa. With asparagus topped with peppers onions and drizzled balsamic glaze.

**Suggested Wine:** *Rosé Charles and Charles - 2014 Columbia Valley, Washington*

*Glass 10 Bottle 40*

### Colorado Wellington

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

**Suggested Wine:** *Saddleback Cellars Cabernet Sauvignon - Napa Valley, CA*

*Glass 15 Bottle 65*

### Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with hazelnut cream sauce served over pineapple and wild rice Colorado Quinoa. With asparagus topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina*

*Glass 9 Bottle 33*

### Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade Alfredo sauce atop pineapple wild rice Colorado quinoa.

**Suggested Wine:** *Proprietary Red Angels and Cowboys – 2013 Sonoma, California*

*Glass 8 Bottle 30*

### 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.



## **Willkommen An Bord!**

Daily Starting September 9<sup>th</sup> through October 22<sup>nd</sup>

Our 1<sup>st</sup> Class Oktoberfest 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.

### **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:** *Bivio Pinot Grigio- Trentino and Friuli, Italy 12.4% ABV*

*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:** *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina 14.5% ABV*

*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:** *Angels and Cowboys Proprietary Red- 2013 Sonoma, California*

*Glass 11 Bottle 40*

### **Blackened Salmon**

Norwegian caught salmon blackened with Trinity vegetable and balsamic glaze atop Colorado vegetable Quinoa. With broccoli topped with peppers onions and drizzled balsamic glaze.

**Suggested Wine:** *Block Nine Pino Noir - 2014, California*

*Glass 9 Bottle 30*

### **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:** *Green Truck Petite Sirah- Mendocino County, California 13% ABV*

*Glass 8 Bottle 30*

### **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.