



2017 Summer Dinner Menu

Daily Starting May 27th –August 11th & Weekends August 12th -September 3rd

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, berries and feta cheese crumbles finished beautifully with our smoked apple champagne vinaigrette

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 with our signature berry balsamic glaze

Suggested Wine: *Treana – Blanc – 2014 Paso Robles, California* *Glass 14 Bottle 52*

Salmon

Farm raised Atlantic salmon with Roasted red pepper dill aioli atop pineapple and wild rice quinoa Colorado Quinoa. With asparagus topped with peppers onions and drizzled with our signature berry 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 asparagus topped with peppers, onions and drizzled with our signature berry balsamic glaze

Suggested Wine: *Duckhorn – Monitor Ledge Cabernet Sauvignon* *Glass 38 Bottle 146*

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, and drizzled with our signature berry 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 Alfredo sauce atop pineapple wild rice Colorado quinoa.

Suggested Wine: *Block Nine Pino Noir – California 2014* *Glass 10 Bottle 38*

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 Fall Dinner Menu

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

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 with our signature berry balsamic glaze.

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

Glass 14 Bottle 52

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 with our signature berry balsamic glaze.

Suggested Wine: *Castello di Volpaia – Chianti Classico Riserva*

Glass 18 Bottle 72

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With broccoli topped with peppers, onions, and drizzled with our signature berry balsamic glaze.

Suggested Wine: *Duckhorn – Monitor Ledge Cabernet Sauvignon*

Glass 38 Bottle 146

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 with our signature berry balsamic glaze.

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

Glass 20 Bottle 75

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: *Block Nine Pino Noir – California 2014*

Glass 10 Bottle 38

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.