



Dinner Menu

****minimum of 20 orders****

Ranch Dinner

Colorado BBQ Spareribs, Grilled Half Chickens
Jalapeno Cornbread, Texas Baked Beans,
Homemade Potato Salad, Homemade Coleslaw
Finished off with a Peach Berry Cobbler.

\$45

Chicken and Mushrooms

6 oz Chicken Breast, Seasoned, Seared then Finished in the Oven.
Served with Garlic Sautéed Oyster, Baby Shiitake and Chanterelle
Mushrooms with a Sherry Cream Sauce.

Wild Rice Pilaf.

Sautéed Seasonal Vegetables.

Fresh Baked Rolls

\$35

Lodge Salmon

7 oz. Fresh Atlantic Salmon
Seasoned with Sea Salt and Cracked Pepper
Seared, Served with a Honey Garlic Glaze
Over Short Grain Rice with Seasonal Vegetables

Fresh Baked Rolls

\$35

Slow Roasted Prime Rib of Beef

Colorado Prime of Beef Seasoned with Ground Rosemary and Garlic
Seared, Finished in the oven to a Medium Rare.

Chef Carved and Served with Yukon Gold Potato Wedges.

Fresh Seasonal Vegetables

Fresh Baked Rolls

\$50

Colorado Elk Tenderloin

8 oz Elk Tenderloin, Seasoned with Fresh Cracked Black Pepper and Coarse
Sea Salt, Seared, then Finished in the oven to a Med-Rare,

Served with a Caramelized Onion Buerre Rouge and a Sage compound
Butter.

Foie Gras Mashed Yukon Gold Potato

Stuffed Acorn Squash

Fresh Baked Rolls

\$65

Pineapple Pork Tenderloin

Pork Tenderloin Marinated in a Soy, Pineapple, and Garlic
Marinade, Grilled, then Sliced into Medallions.

Served with Short Grain Rice and a Chunky Pineapple Chutney.

Steamed Seasonal Vegetables

Fresh Baked Rolls

\$35

Vegetable Stir Fry

A Combination of Seasonal Vegetables

Snow Peas, Baby Corn, Black Shiitake Mushrooms

Stir Fry Sauce, over Short Grain Rice.

\$25

Add Chicken, Beef and/or Shrimp \$10

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness