



Appetizers

Fresh Guacamole

Crispy Tortilla Chips

reg \$10 lg \$16

Green Chili Pork

Warm Flour Tortillas

reg \$10.50 lg \$16.50

Smoked Chicken Wings \$14

12 Wings, Celery, Ranch Dressing

Salad

Caesar \$8

Romaine with Parmesan Cheese, Croutons, Traditional Dressing

Specialties of the House

Roaring Fork “Big Ass” Burger \$16

Lettuce, Tomato, Onions, Pickles, Bacon, French Fries

Boneless Buttermilk Fried Chicken \$19

Mashed Potatoes, Gravy

Rotisserie Spit-Roasted Half Chicken \$19

Mashed Potatoes, Grilled Asparagus

Cedar Plank Salmon \$23

Teriyaki Apricot Glaze, Grilled Asparagus

Bacon-Wrapped Pork Tenderloin

\$24

Mashed Potatoes, Grilled Asparagus

Rainbow Trout \$25

Roasted Almonds, Grilled Asparagus

Wood Grilled Premium Steaks

Hand cut in house – Specially aged

Center Cut 8 oz Filet Mignon \$39

Caramelized Shallot Butter

Bone-in 22 oz Ribeye \$47

Caramelized Shallot Butter

Sides

\$8

Green Chili Mac-n-Cheese

Grilled Asparagus

Yukon Mashed Potatoes

Desserts

\$8

Pecan Pie

Huckleberry Cheesecake