

Starters

LOBSTER BISQUE ^{GF}18
sherry, lemon crème fraiche

ONION SOUP15
sourdough, Gruyere gratin

CAESAR SALAD* 16
romaine, white anchovy, aged parmesan, sourdough crouton

BABY WEDGE ^{GF} 18
Nueske's bacon, Maytag blue cheese, baby heirloom tomato, crispy shallots, buttermilk dressing

HARVEST SALAD ^{GF, V} 15
baby kale, roasted carrot, poached pear, goat cheese, roasted pumpkin seeds, champagne vinaigrette

BISON RIBEYE TARTARE*24
harissa, Fresno chili, green apple, crostini

OYSTERS 'CASINO'27
Nueske's bacon, aged parmesan, herbed bread crumbs

PAN SEARED DIVER SCALLOPS 23/49
yukon potato, pomegranate, spiced walnuts

BERKSHIRE PORK BELLY ^{GF} 21
slow braised, peach peppa jam, carrot purée, drunken mustard seeds

Chilled Seafood

POACHED SHRIMP COCKTAIL ^{GF}29
lemon, cocktail, horseradish

KING CRAB ^{GF}MP
lemon, drawn butter

OYSTERS OF THE DAY ^{GF*}24/45
elderflower mignonette, cocktail sauce, lemon

PETITE SEAFOOD TOWER (FOR 2) ^{GF*} 80
poached shrimp, seasonal tartar, oysters, lobster tail, accoutrements

GRAND SEAFOOD TOWER (FOR 3-4) ^{GF*} .. 175
king crab legs, poached shrimp, oysters, lobster tail, seasonal tartar, accoutrements

Caviar Service

served with bellinis, crème fraiche, chives, egg, caper

SIBERIAN MALOSSOL ...70
(1 oz.) firm texture, full flavored with slight saltiness

STURGEON OSCIETRA CLASSIC ...140
(1 oz.) velvet texture, rich and nutty with hint of salinity

Cheese Board

4 TYPES OF DOMESTIC CHEESE...36
Gaylord Rockies honeycomb, seasonal accoutrement

Entrées

SAKURA PORK CHOP 45
pear mostarda, crispy sweet potato, apple cider glaze

CHILEAN SEA BASS ^{GF} 62
MSC certified, cauliflower purée, roasted cauliflower, champagne butter sauce, caviar

BRICKED HALF-CHICKEN ^{GF} 39
Green Cricle Farms chicken, celeriac slaw, angry butter sauce

WHOLE ROASTED CAULIFLOWER ^{GF, V} 26
coconut sambal, cauliflower purée

NORWEGIAN SALMON ^{GF} 44
celery root purée, Pueblo chimichurri

Culinary Team led by **CHEF KAYCEE JONES**

Service Team led by **KATIE BRITTON**

Steaks

Aspen Ridge Farms ^{GF}

FILET 8OZ*	62
BONE-IN RIBEYE 24oz*	92
PRIME RIBEYE 16oz*	72
PRIME NY STRIP 14oz*	75
PRIME DRY AGED PORTERHOUSE 36oz*	155

From the Range ^{GF}

LONG BONE TOMAHAWK 32oz* <i>GREATER OMAHA 1920</i>	150
GREAT RANGE BISON RIBEYE 14oz*	65
COLORADO RACK OF LAMB* <i>SUPERIOR FARMS</i>	69

Temperature Guide

RARE - Cool to warm red center
MEDIUM RARE - Warm red center
MEDIUM - Warm pink center
MEDIUM WELL - Hot pink center
WELL DONE - No pink, cooked through

Sauces ^{GF} \$5

au poivre béarnaise Pueblo chimichurri
bordelaise Chef's featured butter

Enhancements ^{GF}

king crab oscar.....34 lobster tail.....42
king crab legs.....MP seared diver scallops.....21
seared shrimp.....18

Sides

CRISPY SWEET POTATO ^V	15
<i>Gaylord Rockies 'hot honey', herb bread crumbs, sage</i>	
CRISPY BRUSSELS SPROUTS ^V	14
<i>maple vinaigrette, pickled onion, candied pecans</i>	
LOBSTER MAC & CHEESE	32
<i>herb bread crumbs</i>	
WHIPPED POTATOES ^{GF,V}	15
<i>artisan butter, chives</i>	

CREAMED SPINACH ^V	18
<i>truffle bechamel, aged parmesan, crispy shallots</i>	
ROASTED MUSHROOMS ^{GF,V}	14
<i>garlic, chives</i>	
MILE HIGH ROLLER BAKED POTATO	45
<i>caviar, truffles, Nueske's bacon, mornay, crème fraiche</i>	
HARISSA ROASTED CARROTS ^{GF,V}	14
<i>curry yogurt, dill</i>	

GF: Gluten Friendly V: Vegetarian
 *Consuming raw or undercooked meats and seafood may increase your risk of contracting illness especially if you have certain medical conditions. If you have concerns, please alert your server prior to ordering.
 For parties 6 or more, a 20% gratuity will be added. Please feel free to raise, lower or remove based on your service experience.
 Our resort is cashless throughout your experience.