

dinner

STEAKS

served with choice of side chop salad, side caesar or soup

Grand Lake Lodge proudly serves Certified Angus Beef® insuring superior tenderness and bold, rich flavor. At the Lodge, we age our steaks for 21 days to bring out the flavors and enhance the tenderness.

chipotle honey ribeye

12oz ribeye, chipotle honey glaze, roasted red pepper relish, asiago mashed \$26

whiskey sirloin

9oz whiskey marinated sirloin, loaded mashed, fresh vegetable \$19

filet oscar

6oz filet mignon, jumbo lump crab, sauce veloute (white sauce with capers & roasted red peppers), fingerling potatoes, grilled asparagus \$28

SOUPS

tomato bisque \$4
chicken chili verde \$4
french onion \$5

APPETIZERS

crab & artichoke bake
real crabmeat, cream cheese, artichokes, lemon, dill, three pepper blend, cheddar & jack cheeses, crackers, bread
serves two - \$7 serves four - \$12

teriyaki chicken lettuce wraps

stir fried chicken, shiitake mushrooms, asian inspired sauce, crisp lettuce cups \$10

black 'n' bleu steak bites

cajun seasoned steak pieces, garlic parmesan fries, tomato relish, gorgonzola cream sauce \$12

chicken & corn quesadilla

grilled flour tortilla, lime chili chicken, fresh cilantro, corn kernels, red onion, pepper jack cheese, salsa, guacamole \$10

chips & salsa

corn tortilla chips, fresh salsa \$5

ENTREES

served with choice of side chop salad, side caesar or soup

chicken breast oscar

charbroiled chicken breast, shrimp, béarnaise sauce, asiago mashed, asparagus \$19

chicken stir fry

pan seared chicken, fresh stir fry vegetables, cashews, teriyaki sauce, multi grain rice blend \$16

buffalo meatloaf

local favorite, asiago mashed, fresh vegetable, tomato & portabella demi \$16

colorado striped bass

local farm raised striped bass, citrus butter sauce, fingerling potatoes, carrots, spinach \$25

colorado pork marsala

local pork filets, charbroiled, mushroom & cipolini marsala sauce, asiago mashed, asparagus \$20

cajun chicken penne

cajun spiced chicken breast, pan seared, fresh vegetables, almonds, butter, cream, white wine \$16

honey pepper salmon

house peppered grilled salmon fillet, honey glaze, béarnaise sauce, multi grain rice blend, grilled asparagus \$20

SALADS

served with bread

trail's edge caesar

romaine greens, caesar dressing, tomato, caramelized red onion, egg, parmesan, croutons \$8

chicken shanghai

napa & red cabbage, carrots, wonton strips, candied cashews, peppered chicken, sesame ginger vinaigrette \$10

blackened salmon salad

mixed greens, sautéed pepper & onion, scallion, tomato, egg, spicy pecans, snap peas, bronzed salmon fillet, honey balsamic dressing \$12

cranberry pecan salad

fresh spinach, pears, gorgonzola, raisins, red onion, spicy pecans, cranberry vinaigrette \$8.5

the chop chop

mixed greens, italian salami, green olives, tomato, pepperoncini, provolone, roasted red pepper, red wine vinaigrette \$8

salad grillers

grilled chicken breast \$3
grilled fresh salmon \$5
grilled shrimp \$5

BURGERS

served with choice of potato salad, fresh fruit or garlic parmesan fries

angus burger

grilled 7oz angus burger, vine ripened tomato, lettuce, pickle, tavern bun \$9

add cheese \$9.5

(american, swiss, cheddar, provolone or pepper jack)

add bacon & cheese \$10.5

buffalo burger

grilled 7oz ground buffalo burger, caramelized red onion, havarti cheese, horseradish chive aioli, pickle, tavern bun \$12



GRAND LAKE LODGE

18% gratuity will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.