



Salad and Soups

French Onion Cup 7 • Bowl 11

Roasted Tomato Cup 7 • Bowl 11 ○ ☼

Wild Game Chili Cup 7 • Bowl 11

Pho Bowl • 12 Organic Chicken Breast 6 ☼ • Seared Jumbo Shrimp 10
Pho Broth, Rice Noodles, Onion, Scallion, Bean Sprouts, Chili and Lime

Organic Simple Greens • 11 ☼ ○

Mixed Organic Lettuce, Heirloom Cherry Tomatoes, Currants, Pumpkin Seeds, Sunflower Seeds, Raisins, House Lemon Vinaigrette

Caesar Salad • 13 ☼

Crisp Organic Romaine Lettuce, Caesar Dressing, Shaved Parmesan, Croutons

Baby Iceberg • 14 ○

Heirloom Cherry Tomatoes, Bacon, Blue Cheese Crumble, Pickled Cucumber and Onion, Ranch Dressing

☼ **Red Wine Poached Bosc Pear • 15** ☼

Organic Mix Greens, Orange Segments, Avalanche Goat Cheese, Candied Pecans Coriander and Orange Vinaigrette

Grilled Asparagus and Smoked Trout • 16 ○

Warm Asparagus, Pan Roasted Tomatoes, Almonds with Olive Oil and Saba Vinaigrette

Additions to any Salad:

Seared Jumbo Shrimp • 10 ○ Organic Chicken Breast • 6 ☼ ○

Colorado Elk Burger • 9 ○ Organic King Salmon • 13 ☼

Small Plates

***Colorado Lamb Chop • 13** per Chop ○

Grilled Lamb, Organic Greens, Blackberry Merlot Sauce

Lamb Meatballs • 16

Colorado Lamb Meatballs, Marinara Sauce, Grilled Ciabatta Bread

Brie Cheese and Bosc Pear Crostini • 12

Hummus Platter • 16

Toasted Pita, Marinated Olives, Pickled Cucumber, Marinated Tomato, Beef Salami

Flat Breads

Margarita Flat Bread • 15

Heirloom Cherry Tomatoes, Organic Basil, Burrata Cheese

Colorado Flat Bread • 16

Ground Elk, Tomatoes, Bell Peppers, Goat Cheese

☼ **Roaring Fork Flat Bread • 16**

Smoked Trout, Lemon Zest, Arugula, Basil Cream Sauce

Main Courses

Maine Lobster "Mac and Cheese" • 31

Maine Lobster Claw, Garganelli Pasta, Herbed Mascarpone Cheese Sauce
Truffle Essence or Bacon **Add 3**

Tagliatelle • 21

House Made Tagliatelle, Parmesano Reggiano, Marinara, Spinach, Olive, Mushroom, Zucchini and Squash

Organic Chicken Breast **Add 6** 🌱 ○ • Colorado Ground Elk **Add 9** ○ •

Organic King Salmon **Add 13** 🌱 ○ • Seared Jumbo Shrimp **Add 10** ○

*Scallops • 33 ○

Honshimenji Mushrooms, Asparagus, Miso Butter, Forbidden Black Rice

*Organic King Salmon • 31 🌱 ○

Sautéed Spinach, Smashed Yukon Gold Potatoes, Lemon Caper Beurre Blanc

Pan Roasted Free Range Half Chicken • 26

Braised Mustard Greens, Bacon Lardons, Caramelized Onions, Fingerling Potatoes, Chicken Voluté

Colorado Lamb Trio • 42

Lamb Rib Chop, Berry Merlot Sauce, Lamb Meatballs, Moroccan Spiced Lamb Loin Chop

🌱 Colorado Wild Game Meat Loaf • 28

Elk and Buffalo Meat Loaf, Smashed Potatoes, Grilled Asparagus, Harissa-Agave Glaze

Aspen "Surf & Turf" • 38

Maine Lobster "Mac & Cheese" with Wild Game Meatloaf

*Aspen Ridge Filet Mignon 8oz • 44 ○ *NY Strip 14oz • 38 ○

All Steaks served with Choice of Side and Sauce: Veal Demi-Glace, Balsamic or Mushroom Demi-Glace

*Colorado Aspen Ridge Angus Burger • *Colorado Elk Burger • 18

American, Mild Cheddar, Blue Cheese, Swiss, Provolone, Pepper Jack

Avocado, Bacon, Caramelized Onion, Mushrooms **Add 1**

Others: House Aioli, House BBQ **Add 1**

Choice of Sweet Potato or House Cut Fries

Truffle Parmesan Fries, Maple Bacon Sweet Potato Fries, House or Caesar Salad **Add 3**

Organic Garden Fresh Vegetable Burger • 17 🌱 🌱

Organic Burger, Grilled Portobello, Grilled Vegetables, Tomato, Vidalia Onion

Choice of Sweet Potato or House Cut Fries

Truffle Parmesan Fries, Maple Bacon Sweet Potato Fries, House or Caesar Salad **Add 3**

Sides • 8 ○

**Grilled Asparagus • Sautéed Spinach • Sautéed Seasonal Vegetables
• Sautéed Mushrooms • Yukon Gold Smashed Potatoes**

Fiji Bottled Water	Sml • 4	Lge • 8	Lemonade	• 4
Pellegrino	Sml • 4	Lge • 9	Coffee	• 4
Red Bull/Sugar Free Red Bull	• 5		Latte, Cappuccino	• 5
Assorted Mighty Leaf Tea	• 5		Espresso (Double Add 1)	• 4
Iced Tea	• 4			

Sodas • 4 Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Root Beer, Ginger Ale

🌱 organic 🌱 vegetarian ○ gluten free 🌟 House Special

20% gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of food-borne illness.
In Room Dining Orders will have an automatic service charge of 20% added to the final bill as well as a \$3 delivery fee.