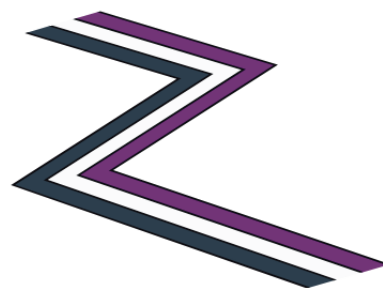


DINNER

5PM - 10PM
CHEF MARK CONNELL



SHAREABLES

***BLACK RIVER OSETRA CAVIAR MP (F)**
classic accoutrement

***HOUSE MADE FOCACCIA 16 (V, VG)**
tomato pâté, olive oil, whipped balsamic

***BURRATA DI BUFALA 36 (VG)**
olive oil crostini, frito misto, apricot purée, frisée

***WOOD FIRED ISLAND CREEK OYSTERS 32 (SF)**
Rockefeller style, fennel, spinach, parmesan, golden herb breadcrumbs

***MARGARITA PIZZA 30 (VG)**
roasted garlic, buffalo mozzarella, heirloom tomato, basil

MEAT ME PIZZA 38
Mornay sauce, speck, Calabrian chilis, finocchiona, quince

APPETIZERS

***SEAFOOD PLATTER 48 (SF)**
poached shrimp, oysters, lobster tail, crab claws, mignonette, cocktail sauce

***HEIRLOOM TOMATO SUNDAE 30 (VG)**
goat cheese sorbet, olive oil candy, arugula, micro croutons

***ELK CARPACCIO 32 (GF)**
artichoke confit, slow roasted tomato, preserved lemon, shaved fennel, aged parmesan

***BABY LETTUCES 28 (VG, GF, N)**
seasonal stone fruit, sour cherry, aged goat cheese, almond brittle, Banyuls vinaigrette

***DAILY GAZPACHO 26 (VG, GF, N)**
olive oil, Marcona almonds, Greek yogurt

***7908 CEASAR SALAD 26 (F)**
petit romaine hearts, parmesan, lemon vinaigrette, botarga, croutons

***BEET AND APPLE SALAD 26 (VG, N)**
yellow and purple beets, apple, frisée, whipped cider, goat cheese croquettes, candied pecans

SIDES

***CREAMY POLENTA 14 (VG, GF)**
***SAUTEED MUSHROOMS AND SPINACH 18 (VG, GF)**
***RATATOUILLE 16 (V, VG, GF)**
***SAUTEED BABY CARROTS 14 (VG, GF)**

PASTA

***WOOD FIRED LOBSTER TAIL 40 (SF)**
foie gras anolini, English pea, morel mushrooms, riesling

***SHRIMP RIGATONI VODKA ALLO ZENZERO 40 (SF)**
house made rigatoni, ginger vodka sauce, basil, parmesan

"MOUNTAIN" BOLOGNESE 42
elk and beef sauce, San Marzano tomato, pecorino ginepro

***HEIRLOOM TOMATO "CACIO E PEPE" 36 (VG)**
house made tonarelli, pecorino, black pepper, shaved Belper Knoll

MAINS

***STUFFED SUMMER SQUASH 48 (VG, GF)**
ratatouille, eggplant purée, ricotta stuffed squash blossoms, basil

***PAN ROASTED HALIBUT 66 (F, SF)**
tarragon spaetzle, morel mushrooms, spinach, lobster fennel emulsion

***WOOD FIRED PORK CHOP 68 (GF, N)**
pine nut sausage stuffed, creamy polenta, charred peach, pickled onion, stone fruit jus

***SEARED KING SALMON 64 (F)**
seafood sausage, scallion pancake, roasted summer squash, basil beurre blanc

CAST IRON-SEARED PRIME BEEF TENDERLOIN 78
red wine shallot purée, mushroom and spinach crepe, baby carrots, truffle demi glace

***STUFFED AIRLINE CHICKEN BREAST 58 (GF)**
ricotta, speck, braised cabbage, sage, citrus jus

*KEY

V – vegan
VG – vegetarian
GF – made without gluten
N – tree nuts
F – fish
SF – shellfish (crustacean & mollusc)

Please be aware that our food may contain or come into contact with common allergens, including wheat, milk, eggs, tree nuts, and soy.

If you have a food allergy, please inform your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ZIGZAG ASPEN, CO.

SUMMER '26
THE HOME OF CHALET CASUAL