



Lunch/Dinner MENU

Lunch and Dinner 11:00am-9:00pm

DAILY SPECIALS

(AVAILABLE ALL DAY UNTIL SOLD OUT)

MONDAYS

SERVED WITH HAND CUT FRIES OR SLAW

LE' FRENCH DIP SHAVED & GRILLED RIBEYE SERVED ON A BAGUETTE WITH FRESH AU JUS 23

EMILIO'S PHILLY DIP WITH PEPPERS, ONIONS, MUSHROOMS AND PEPPERJACK 24

TACO TUESDAYS

SERVED WITH SPANISH RICE AND BACON FAT REFRIED BEANS

BAJA FISH PLATE HAND BATTERED CRISPY COD FILLETS WITH SLAW, AVOCADO AND CILANTRO CREAM 26

BIRRA BEEF PLATE BRAISED CHUCK AND DRIED CHILIE BROTH, SKIM MOZZ, CILANTRO AND ONIONS 27

WEDNESDAY NIGHT

SHRIMP SCAMPI LINGUINI WHITE SHRIMP, GARLIC, ARTICHOKE, TOMATO, WHITE WINE, LIGHT PESTO 26

SAUSAGE RIGATONI LINK SAUSAGES, BELL PEPPERS, GARLIC, TOMATO, PECORINO, AND MARINARA GRAVY 25

(AVAILABLE 5 PM UNTIL SOLD OUT)

THURSDAY NIGHT BUTTERMILK FRIED CHICKEN DINNER

GARLIC MASHERS AND PAN GRAVY, CIDER COLESLAW, CHEDDAR JALAPENO CORN BREAD AND DESSERT 29

FRIDAY NIGHT* ANGUS PRIME RIB

14 OZ CUT, SMOKED CHEDDAR AU GRATIN POTATOES, GLAZED HEIRLOOM BABY CARROTS & VEAL JUS 41

SATURDAYS & SUNDAYS 3PM-CLOSE

Potstickers

fried crispy with sweet ~n~ sour sauce 15

Crab and cheese wontons

fried crispy with sweet ~n~ sour sauce 15

General Tso Chicken

Spicy Stir fried chicken and vegetables in a dark soy honey sauce 25

Chow Mein Salmon

Fried Noodles, 5 spice salmon, shitakes, wok veggies and tofu 28

Shrimp Fried Rice

Garlic ginger sauteed shrimp with crispy fried rice 27

Mongolian Beef & Raab

NY Strip loin, Sauteed Leeks, and broccolini in a mild hoisin beef sauce 26

Any day, Every day Specials

The Scampi (7) Sauteed white shrimps with garlic, herbs, and white wine 21

18 oz T-bone* Well marbled Angus beef grilled and seasoned to perfection served with choice of one side 42

WEEKEND BRUNCH & NFL TICKET/ COLLEGE GAMES SPECIALS IN SEASON

1000 Truscott Place Aspen, CO 81611 970-544-6336



* "These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness."

3.5% fee for all credit card charges

ALL DAY MENU

SHARED STARTERS

ARTICHOKE DIP

PARMESAN & MOZZARELLA CREAM WITH BAKED PITA OR CHIPS 17.50

A POUND OF JUMBO WINGS

CHOOSE BETWEEN HONEY BUFFALO OR GINGER TERIYAKI STYLE 20

TRUFFLE PARMESAN FRIES

HAND CUT TOSSED IN WHITE TRUFFLE OIL & PARMESAN 9.5

FRIED GREEN TOMATOES

SERVED WITH CHOLULA AJOILI 14.50

BBQ PORK NACHOS

MELTED JACK CHEESES, GUAC, PICO AND SOUR CREAM 22.50

HOMEMADE CHEESE CURDS

LIGHTLY BREADED GOLDEN BROWN SERVED WITH MARINARA 15

BATTERED FRIED PICKLES

SERVED WITH CHOLULA AJOILI 14.50

GRILL CHICKEN QUESADILLA PLATE

MADE DANG GOOD WITH MARINATED GRILLED CHICKEN, MONTEREY JACK CHEESES AND A GARDEN SALAD 18

SALADS

ADD GRILLED CHICKEN \$7

BUTTERMILK FRIED CHICKEN BREAST \$8

BLACKENED OR GRILLED AHI, SALMON, or SHRIMP \$12

CAESAR

ROMAINE HEARTS, CREAMY CLASSIC CAESAR DRESSING, ZESTY CROUTONS AND PARMESAN CHEESE 9.5/17

SPRING GREENS

CRUMBLLED GOAT CHEESE, DRIED CRANBERRIES, SUNFLOWER SEEDS, CUCUMBER, TOMATO & BALSAMIC TOSSED SPRING GREENS 9.5/17

NICOISE

BLACKENED SOCKEYE SALMON SERVED WITH WARM FINGERLING POTATOES, GREEN BEANS, TOMATOES, HARD BOILED EGGS, CHERRY TOMATOES, ASPARAGUS AND LIGHT PESTO 32*

HOUSE COBB

GRILLED CHICKEN, AVOCADO, APPLEWOOD BACON, BLUE CHEESE, HARD BOILED EGGS, AND CHOPPED TOMATO SERVED OVER TOSSED ROMAINE & RANCH

WITH GRILLED CHICKEN BREAST 24.50

SUB-BUTTERMILK CHICKEN 25.50

SUB-BLACKENED OR GRILLED SALMON or AHI STEAK 31*

SIDES

Mash potatoes 7

Green beans 7

Coleslaw 4

Side pesto 2

Au gratin (when available) 8

Additional sauces/gravy .50-2.00

SAMMIES & BURGERS

SERVED W/ HAND CUT FRIES OR COLESLAW
SUB SWEET FRIES, PARMESAN TRUFFLE FRIES 3
SUB CAESAR SALAD OR MIX GREENS ADDITIONAL 4

RUEBEN

SHAVED CORNED BEEF, SWISS CHEESE, THOUSAND ISLAND DRESSING, SAUERKRAUT ON GRILLED MARBLE RYE 21.25

HOT PASTRAMI

SMOKED PEPPER CRUSTED PASTRAMI WITH PEPPERJACK CHEESE, PICKLES, SPICY MUSTARD & MARBLE RYE 21.25

CHOLULA CHICKEN

BUTTERMILK MARINATED CHICKEN BREAST HAND BREADED WITH HERBS. TOPPED WITH PEPPERJACK, APPLEWOOD BACON AND CHOLULA MAYO 22.50

BLACKENED AHI CLUB

SUSTAINABLE LINE CAUGHT YELLOW FIN TUNA BLACKENED TO YOUR LIKING TOPPED WITH HOUSE SLAW SERVED ON A CHALLAH ROLL 27

GRILLED TURKEY BURGER

PERFECTLY SEASONED AND GRILLED TURKEY PATTY TOPPED WITH GUACAMOLE, SERVED ON A TOASTED CHALLAH ROLL 21

VEGETA BLACK RICE BURGER

HANDMADE CHICKPEA PATTY MIXED WITH ROASTED BELL PEPPERS, CILANTRO & SPICES. TOPPED CRANBERRY SAUCE AND A FRIED GREEN TOMATO 21

1/2 LB ANGUS BURGER

100% 1/2 LB CERTIFIED ANGUS BEEF PATTY GRILLED TO YOUR LIKING WITH CHOICE OF: CHEDDAR, SWISS, AMERICAN OR PEPPERJACK 23

CADILLAC BURGER

100% 1/2 LB CERTIFIED ANGUS BEEF PATTY APPLEWOOD BACON, FRIED EGG, PEPPERJACK CHEESE AND TRUFFLE PARMESAN FRIES 26

PASTAS

EGGPLANT PESTO

LIGHTLY BREADED EGGPLANT BAKED WITH MARINARA AND MOZZARELLA WITH PESTO CREAM LINGUINI 26

CHICKEN PARMESAN

SAUTEED HAND BREADED CHICKEN CUTLET BAKED WITH PARMESAN AND MOZZARELLA WITH MARINARA LINGUINI 27

LOADED MAC N CHEESE

HAND BREADED CHICKEN CUTLET WITH APPLEWOOD BACON BITS, GREEN ONIONS, ASPARAGAS BITS & TRUFFLE CREAM SAUCE 25.50

ENTREE

TEMPURA FISH AND CHIPS

BEST IN THE VALLEY! SERVED WITH CIDER SLAW, HAND CUT FRIES AND CAPER REMOULADE 25.50

STICKY GLAZED RIBS

HOUSE MARINATED SPARERIBS GRILLED AND GLAZED WITH TRUFFLE BACON MAC N CHEESE AND HOUSE SLAW 31

CHICKEN FRIED STEAK

BEEF SIRLOIN BREADED AND TOPPED ON GARLIC MASHED POTATO WITH SAUSAGE GRAVY AND A GARDEN SALAD 33

(PLEASE NO SUBSTITUTIONS)

*These items may be served raw or undercooked.

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Brunch Menu

Served 10am-2pm Saturdays and Sundays

**House bloody 12 / Mimosa 10 /
Bushmills Irish coffee 12**

Salmon Benny*

Nova smoked salmon, grilled tomato, poached eggs and homemade hollandaise on potato pancakes and served with skillet potatoes 25

Chicken N' Waffles*

Buttermilk chicken breast with Belgium waffles, homemade sausage gravy, 2 fried eggs and maple syrup 25

RMG Corned Beef Hash*

Braised and sliced sauteed brisket with peppers, potatoes, onions, garlic, carrots, roasted beets, with 2 eggs any style 26

Avocado & Muffins*

Griddled English muffin topped with avocado spread, smoked cherry tomato salsa, sesame seeds, parmesan scrambled eggs and skillet potatoes 24

Beverages & Snacks

Coke products, coffee
hot tea, iced tea, lemonade,
arnold palmers 4

Orange juice 6
Tomato, cranberry juice,
pineapple or grapefruit juice 5

Bottled Na beverages 3.50-6.00

Candy or chips 3.00
Ice cream bars 4.00

SERVICE DOG'S

(Must have more than 2 limbs. no exceptions. none)

Applewood bacon piece 1.5 each

Angus chopped burger 11

ALL Menu items and prices may be subject to change based on market price and availability

HAPPY HOUR

SERVED DAILY 3PM-6PM

DRINKS

Can Beers 5

Well Tall Drinks 8

House Margarita or Mules 10

\$2 off House Wine

\$1 Off All Drafts

Well Shot & Draft Beer 10

EATS

Chicken Quesadilla Plate 15

½ lb. Angus Burger & Fries 17*

Eggplant Parmesan 18

Birria Tacos w/ Cilantro Cream 14

Chow Mein w/ Shitake and Tofu 17

Chicken Parmesan 18.50

Wings Buffalo or Teriyaki Style 16

We Do Not Offer Our Happy Hour For carry Out.

DESSERTS

BIG ENOUGH TO SHARE
BUT WHY SHOULD YOU!

NEW YORK CHEESECAKE 10

CHOCOLATE CAKE 10

BREAD PUDDING

W/ CINNAMON BROWN SUGAR ICE CREAM 12

Mint chocolate Sunday 7

KID'S MENU

12 and under, we ID NO ADULTS!!

Grill Cheese & fries \$9

Chicken Tenders & fries \$10

Cheese Quesadilla \$8.5

Kids Caesar salad \$8

Kids Burger & fries \$11

Hot Dog & fries \$10

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