

# ROARING FORK CLUB DINNER AT THE LODGE

## STARTS & SMALLS

### DAILY SOUP 7/9

#### EX-PAT TEXAS CHILI 9/12 GF

*Sour Cream, Scallions*

#### COLOSSAL SHRIMP COCKTAIL 22 GF

*Four 2 oz. White Gulf Shrimp, Traditional Cocktail Sauce, Citrus Mustard Dip*

#### SPROUTS EL CAMINO 14 GF

*Crispy Brussels Sprouts. Poblano -Lime Aioli, Cotija Cheese, Cilantro, Fresh Tomato*

#### GNOCCHI CARBONARA 17

*Truffled Gnocchi, Crisp Pancetta, Parmesan Cream, Fava Beans*

#### CRISPY ASPARAGUS FRIES 12 V

*Chopped Black Truffle Aioli Dipping Sauce*

#### MUSTARD-BLACKBERRY LAMB LOLLI-POPS\* 21 GF

*Grain Mustard Sauce, Blackberry Puree, Pickled Mustard Seeds*

#### CRAB CAKE PICO TAMPICO 22

*Colossal Lump Crab Meat, Smoky Mezcal Aioli, Corn & Black Bean Pico, Lime*

## SALADS

#### FIG & FIRST SNOW 16 GF

*Local Organic Greens, Apple, First Snow Goat Cheese, Dried Mission Figs  
Spiced Walnuts, Candied Bacon, Maple Vinaigrette*

#### CAESAR...OF COURSE 12

*Romaine, Parmesan Cheese,  
Garlic Croutons, White Anchovy Dressing*

#### LITTLE GEM, ARTICHOKE & PALM 16 GF

*Toasted Pine Nuts, Marinated Artichoke, Heart of Palm, Sun-Dried Tomato Vinaigrette*

#### ITALIAN TRICOLORE 14 GF

*Arugula, Belgian Endive, Radicchio, Heirloom Tomato, Parmesan Cheese  
Polenta Croutons, Red Wine-Italian Vinaigrette*

#### WARM HALLOUMI SALAD 14 GF

*Grilled Sheep's Cheese, Romaine, Arugula, Orange Supremes  
Red Onion, Green Olive, Citrus-Oregano Vinaigrette*

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## ENTREES

### **KUNG PAO TOFU** 29 GF V

*Crispy Tofu, Bell Pepper, Green Onion, Baby Corn  
Kung Pao Sauce, Broccoli, Toasted Cashews, Jasmine Rice*

### **BBQ SHRIMP & GRITS** 33

*Jumbo Shrimp, Cajun BBQ Sauce, Stone Ground Grits  
Lager-Sauteed Chow Chow, Crispy Corn-Fried Okra Pickle*

### **ROOSTER & HEN PASTA** 29

*Cock's Comb Pasta, Chicken Confit, Shishito Peppers, Calabrian Chili  
Parmigiano Reggiano, Tomato, Lemon, White Wine, Fennel*

### **CRAB-CROWNED HALIBUT\*** 40

*Pan Seared Halibut, Colossal Lump Crab Topping, Lemon-Chive Risotto  
Heirloom Carrots, Haricot Vert, Pickled Mustard Seeds, Sherry-Mustard Sauce*

### **MANHATTAN MEATLOAF** 35

*Caraway Potato Sauce, Orange Baby Carrots, Brussel Sprout Leaves  
Angostura-Bourbon Glaze, Crispy Onion*

### **CHORIZO-WRAPPED QUAIL** 25 GF

*Stewed Poblano & Tomato, Late-Harvest Local Corn, Buttered Farro*

### **RFC SIGNATURE "PERFECT 10!" BURGER\*** 16

*House-Ground 10 oz. Patty of Prime Rib and Chuck, Cheddar, Butter Lettuce,  
Tomato, Onion, Candied Bacon, RFC Steak Sauce, Garlic Butter-Grilled Brioche Bun*

## ROARING FORK GRILL & CHOPHOUSE

*SERVED WITH MASHED POTATOES & VEGETABLE MÉLANGE*

**GRILLED KING SALMON\*** *Lemon Garlic Butter* 36

**ROCKY MOUNTAIN TROUT\*** *Lemon Garlic Butter* 34

**COLORADO LAMB CHOPS\*** *RFC Yuzu-Mint Marmalade* 45

**LEMON GRILLED CHICKEN BREAST\*** *Herb Jus Lie* 36

**20 oz. PRIME BONE-IN RIBEYE\*** *RFC Steak Sauce* 49

**8 oz. FILET MIGNON\*** *RFC Steak Sauce* 40

**SLOW ROASTED PRIME RIB\*** **8oz** 26 **12oz** 32

## SIDES

**MASHED POTATOES** 8

**VEGETABLE MEDLEY** 8

**COLOSSAL STEAK FRIES** 8

**GRILLED ASPARAGUS** 8

**POLENTA FRITES** 8

**SPICY BACON BROCCOLINI** 8

**CREAMED OR SAUTÉED SPINACH** 8