

# GGC Lodge Lounge Lunch Menu

## *Appetizers*

### Spanish Chorizo and Asiago Potato Croquettes

Chipotle lime sauce, cilantro pesto  
\$8

### Loaded Potato Skins

Cheddar jack cheese, applewood smoked  
bacon, tomatoes, sour cream  
and green onions  
\$9

### Chicken Quesadilla

Pico de gallo, sour cream, housemade  
guacamole  
\$11

### Tomato and Fresh Mozzarella Bruschetta

Grilled ciabatti bread, fresh basil,  
extra – virgin olive oil  
\$7

### Spicy Buffalo Chicken Wings

celery, blue cheese dip  
\$10

### Colorado Green Chili

Warm tortilla, fresh cilantro  
Cup \$4 ~ Bowl \$6

## *Entrée Salads*

### Traditional Caesar Salad

Crisp romaine, house made croutons and  
Parmesan cheese, tossed with creamy  
garlic dressing  
Full \$10 ~Half \$5

### Cobb Salad

Chopped egg, tomato, bacon, turkey,  
ham, iceberg lettuce, avocado,  
blue cheese, Dijon vinaigrette  
Full \$12 ~ Half \$7

### Farrell's Delight

Iceberg lettuce, tomato, avocado, bacon,  
bleu cheese, pear vinaigrette  
Full \$12 ~ Half \$6.50

### Iceberg Wedge Salad

Tomatoes, bacon, blue cheese dressing  
Full \$10 ~ Half \$7

## *Possible Additions*

Herb Grilled Chicken ♥ \$4  
Grilled Atlantic Salmon ♥ \$6  
Garlic Butter Shrimp \$5

♥ Indicates heart healthy cuisine.

## *Sandwiches*

### **"The Burger"**

Grilled half-pound black angus burger,  
toasted rustic roll, cheddar or Swiss cheese lettuce,  
tomato and onions  
\$10

**Add:** \$1 each for applewood smoked bacon,  
sautéed mushrooms, crispy onions, blue cheese,  
barbecue sauce, guacamole

### **Grilled Reuben**

Corned beef, sauerkraut, Swiss cheese  
on grilled marble rye  
\$9

### **Garden of the Gods Club Sandwich**

Sliced turkey and ham, bacon, sprouts, lettuce,  
tomato, avocado  
\$10

### **Chipotle Chicken Avocado and White Cheddar Sandwich**

Avocados, applewood smoked bacon  
\$10

## *Sides*

**\$2**

Fresh Fruit ♥  
Sweet Potato Fries  
Vegetable Chips

**\$1**

Coleslaw  
Potato Salad  
Cottage Cheese  
Chips

**\$1**

Pasta Salad  
French Fries  
Curly Fries

## *Entrées*

### **Chicken Picatta**

Angel hair pasta, baby spinach, green beans, tomatoes, parmesan cheese, lemon caper butter  
\$14

### **Teriyaki Glazed Atlantic Salmon**

Pistachio and coconut rice and spicy vegetables, sugar snap peas  
napa cabbage, sweet chili sauce  
\$16

### **Old-Fashioned Meatloaf**

Buttermilk mashed potatoes, green beans, roasted mushrooms crispy onions  
\$12

## *Desserts*

### **Verna's Triple Layer Carrot Cake**

Cream Cheese Icing  
\$6

### **"Vanilla Crème Brulée**

Fresh berries, whipped cream  
\$6

### **Chocolate Chip Cookie Sundae**

Vanilla ice cream, chocolate sauce,  
chopped peanuts, whipped cream, fresh  
strawberries  
\$7

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