

# Lodge Lunch Menu

## Starters and Soups

### Chilled Lobster Sliders

Shaved lettuce  
\$15

### Colorado Corn and Sausage Chowder

Cup \$4 ~ Bowl \$6

### Brandied Chicken Liver Mousse

Gherkins, chopped red onions, mixed baby greens, grilled brioche, lemon raspberry vinaigrette  
\$6

### Colorado Green Chili

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

### Butter Roasted Summer Asparagus and Hollandaise

Crisp pastry vol au vont  
\$8

### Soup of the Day

Cup \$4 ~ Bowl \$6

## Entrée Salads

### Traditional Caesar Salad

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

### Farrell's Delight

Iceberg lettuce, tomato, avocado, bacon, bleu cheese, pear vinaigrette  
\$12

### Cobb Salad

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

### Spinach Salad

Spinach leaves, sliced red onion, mushrooms, tomato wedges, applewood smoked bacon, cheddar cheese, buttermilk dressing  
\$10

### Summer Grapefruit and Orange Salad

Arugula and romaine, peaches, black mission figs, honey roasted almonds, cherry ginger dressing  
\$12

### Salad of Lemon and Rosemary Grilled Chicken ♥

Baby field greens, cucumbers, tomatoes, toasted walnuts, oranges, feta cheese, vinaigrette  
\$14

## Possible Additions

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

♥ Indicates heart healthy cuisine.

## *Sandwiches*

Sandwiches include your choice of marble rye, wheat, white, or sourdough breads  
Choice of sides- potato salad, coleslaw, cottage cheese or French fries

Add \$2 for fresh fruit, sweet potato fries or vegetable chips

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

Sliced turkey and ham, bacon, sprouts, lettuce, tomato, avocado  
\$12

### **The Sandwich Board**

Roasted turkey breast, roast beef, ham, chicken or tuna salad, lettuce, tomato and onion, with your choice of cheddar or Swiss cheese  
\$10

### **Half Sandwich and Soup**

Choice of half sandwich and cup of soup of the day  
\$9

### **“The Burger”**

Grilled half-pound burger, toasted rustic roll, cheddar or Swiss cheese, lettuce, tomato and onions  
\$12

**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  
\$10

### **French Dip**

Thinly shaved roast beef, Swiss cheese,  
toasted baguette, au jus, horseradish cream  
\$12

### **Fat Tire Ale Battered Fish Sandwich**

Shaved iceberg lettuce, tartar sauce, lemons  
\$11

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

Avocados, applewood smoked bacon  
\$12

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## *Entrées*

### **Chicken Picatta**

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

### **Old-Fashioned Meatloaf**

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

### **Teriyaki Glazed Atlantic Salmon**

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

### **Grilled Beef Shoulder Tender**

Buttermilk mashed potatoes, asparagus, roasted mushrooms, crispy onions, mango  
chutney  
\$15

### **Cornmeal Crusted Catfish**

Southern grits cake, navel and blood oranges, watercress, bacon aioli  
\$14

### **Virginia Ham and Aged Wisconsin Cheddar Quiche**

Salad of mixed baby greens, sliced d'anjou pears and dried blueberries  
White balsamic dressing  
\$12

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