



*We work to create exciting dishes using only the best, fresh seasonal ingredients.
If Mother Nature isn't feelin' it, you aren't eatin' it.*

Dinner Menu In the Beginning...

Deviled Eggs

Lump Blue Crab / Caviar / HR Pickle Relish
Roasted Poblano Pepper

Yuccatine

Fried Yucca Steak Planks
Shiner Bock Four Pepper Demi
Mozzarella Cheese Curd / Green Onion

Keller Flats

Weekly flatbread creations featuring
fresh, seasonal and "twisted" offerings
from Chefs Carlos & Bob

The Triple Threat

(Three Dips with Chips)
J.A.C. = Jalapeno / Granny Smith Apple
WI Sharp Cheddar

Farmer's Dip = Broccoli
Roasted Cauliflower / Gruyere
Bacon / Roasted Peppers

S.S.P. = Sun Dried Tomato / Spinach
Hoffman's Pepper Jack
Stone Ground Tortillas

Primadita

Shaved Prime Rib / Jim Beam Onions
Roasted Peppers / Sharp Cheddar
Swiss / Wood Grilled Pita / Au Jus
Creamy Horseradish

Gold Harvest Fried Goat Cheese

Aunt Jill's Pomodoro Sauce / Julienne Basil
Brioche Batard Garlic Confetti Toast Points

Lodo

Chipotle Black Bean Puree
Jalapeño Queso Blanco
Pico de Macho / Stone Ground Tortillas

Buttermilk Fried Oysters

Chili Remoulade / Cole Slaw
Cinco Vodka Cocktail Sauce

Sandwiches n Salads n Such

Burgers n Sandwiches served with choice of side FM Salad, 510 Fries or Root Chips.

F n G Burger

Wood Fired C.A.B. Top 2% Chuck n Steak
WI Sharp Cheddar / Classic Set Up
Brioche Bun

Bison Burger

Colorado Bison / Maple Bacon BBQ Sauce
Grilled "Canadian Style" Bacon
Sharp Cheddar / Roasted Red Onion
DB Rustic French Bun

Turkey N Bourbon Cranberry

Gruyère / Iceberg / Tomato
Red Onion / Smoked Bacon
Wood Grilled Focaccia

The Chef's Salad

Mixed Spring Greens / Six Global Cheeses
Smoked Ham / Turkey / Bacon / Egg
Campari Tomato / Honey Spiced Mustard

Beef Tipped Salad

Seared Tips / A.1.® Vinaigrette / WI Cheddar
Swiss / Mixed Spring Greens
Campari Tomato / Pickled Red Onions

Campari Mozzarella

Campari Tomato / Buffalo Mozzarella
Prosciutto / Fresh Basil / EVO
Balsamic Redux / Mixed Spring Greens

The Mains

Scottish Wild Salmon

Wood Fired Wild Caught Salmon
KTX Greens
Saffron Lemon Butter

25 HP Village Pasta

Wood Fired Chicken / Angel Hair Pasta
Artichokes / Tomatoes Cremini / Spinach
Sun Dried Tomatoes / Basil Lemon Butter

Seaboard Farm Pork Chop

Gruyere Apple Stuffed Chop
Sweet Potato Pepadew Hash
Maple Demi

Monarch Fish & Chips

Grapevine Brewery Monarch Tempura
Herb Tartar / Cole Slaw
Savory Steak Plank Fries

Boneless Pot Roasted Short Rib

Garlic Smashed Potatoes
Umami Vegetables / Pan Jus

Flat Iron Steak

Garlic Smashed Potatoes
Wood Grilled Asparagus
Shiner Bock Four Pepper Demi

Herb Roasted Hen

Umami Jus
Red Potato Cauliflower Mash
Sautéed Winter Greens

Colorado Lamb T-Bones

Garlic Smashed Potatoes / Wood Grilled
Asparagus
Fresh Mint Demi

Steak Diane

Wood Grilled C.A.B. Tenderloin
Cremini Brandy Reduction
Red Potato Cauliflower Mash

St. Louis BBQ Back Ribs

Maple Bacon BBQ Sauce / Ellen's Potato Salad
El Comal Baked Beans

Desserts

Chocolate Ganache Cake

Henry's French Vanilla

Crème Brûlée

Check with your server
for today's savor

Kahlua Chocolate Cheesecake

Shellback Rum Coconut Cake

Bourbon Cherry Chocolate Bread Pudding

There is a risk associated with undercooked proteins, etc. The Kitchen & Bar use nuts, dairy, eggs, and gluten. Please make your server aware of any and all food allergies at the table. We will do our best to handle your needs. ©FnG Eats