

EST. 1998



Dinner

WE WORK TO CREATE EXCITING DISHES USING ONLY THE BEST, FRESH, SEASONAL INGREDIENTS. IF MOTHER NATURE AIN'T FEELIN' IT, YOU AREN'T EATIN' IT.

STARTERS

Deviled Eggs

Sriracha Smoked Pork, Sharp Cheddar, Grilled Onions

BBQ Brisket Pot Stickers

House Smoked C.A.B. Brisket, Pepper Jack Cheese and Renfro's Hot Sweet Jalapeño Relish stuffed Pot Stickers, Maple Bacon BBQ Soy Dipper

Keller Flats

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

"Little Wheel" House Smoked Salmon

Herb Tartar, Old London Flats

Primadita

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

Kobe Sliders

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Gruyere, Classic Set Up, 510 French Fries

LODO

Chipotle Black Bean Purée, Jalapeño Queso, Mrs. Renfro Hot Sweet Pepper Relish, Stone Ground Corn Tortillas

J.A.C N Jam Dip

Jalapeño Granny Smith Apple Pimento Cheese, Bourbon Chili Bacon Jam, Stone Ground Corn Tortillas

SANDWICHES, SALADS & SUCH

Burgers & Sandwiches served with a choice of FM Side Salad, 510 Fries, or BBQ Root Chips

FnG Burger

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

Venison Chili Bison Burger

Colorado Bison, Award Winning Venison Chili, Sharp Cheddar, Jim Beam™ Onions, Kosher Dill Pickles, DB Rustic French Bun

Turkey & Bourbon Cranberry

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

The Wedge

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Campari Tomatoes, Bacon

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

Wood Grilled Caesar

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Campari Tomato, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

Beef Tipped Salad

Seared Tips, A.1.® Vinaigrette, WI Cheddar, Swiss, Campari Tomato, Pickled Red Onions

THE MAINS

Scottish Wild Salmon

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

Filet Mignon

6 oz. Top 2% C.A.B. Tenderloin Steak, Horseradish Smashed Potatoes

Seaboard Farm Pork Chop

Gruyere Apple Stuffed Chop, Maple Demi, Sweet Potato Pepadew Hash

Local Buzz Fish & Chips

Four Corners Brewery Honey Rye Tempura, Herb Tartar, Cole Slaw, Savory Steak Plank Fries

Flat Iron Steak

Garlic Smashed Potatoes, Wood Grilled Asparagus, Shiner Bock Four Pepper Demi

Boneless Pot Roast Short Rib

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

Chicken Tierra

Artichoke and Spinach Stuffed, Silvia's Garden Rice, Wild Mushrooms

St. Louis BBQ Back Ribs

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

25 HP Village Pasta

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

Chipotle Bison 7 Cheese Mac

Colorado Bison, Rigate Shell Pasta, Parmesan, Romano, Smoked Provolone, Asiago, Mozzarella, Sharp Cheddar, Swiss, FM Salad

Smoked Brisket Cottage Pie

House Smoked C.A.B. Chopped Brisket, Garlic Smashed Potatoes, Jim Beam Grilled Onions, Beer Infused Sharp Cheddar

DESSERTS

Kahlua Flourless Chocolate Cake

Chocolate Ganache, Red Berry Compote

Crème Brûlée

Check with your server for today's savor

Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Amareno Cherry Glacé

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding

FOR THE KIDDOS 12 & UNDER

Chef's Mac & Cheese

Aunt Jill's Marinara Pasta

Chef's Grilled Cheese

Mini Burgers

Chicken Tenders

Flatbread Cheese Pizza

#ASHTAGS

MON	Sliders
TUE	Chef's Tacos
WED	Arevachilladas
THU	The Schnitz
FRI	Osso Bucco
SAT	Prime Rib

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