



*Welcome to The Backstreet Steakhouse!
We are Celebrating 22 Years of Serving Fabulous Food
and
Want You to Enjoy Your Dining Experience This Evening!
Your Continued Patronage is Sincerely Appreciated!
970-627-8144*

“All You Can Eat Shrimp”

Tuesday Nights 5-8pm

Tempura, Scampi or Coconut

\$19.95

(Add to Your Dinner Entrée for an Additional \$10)

NO SPLITS OR TO GO ORDERS

*Have you tried our Signature House Vinaigrette Dressing?
Take a jar home today for just \$8*

We gladly accept Visa, MasterCard or Discover & Local Checks with a Valid Driver's License

Early Bird Special – Split Entrée between 4:30pm and 6:00pm – Available Nightly – Adult Entrees Only
Nightly Dinner Specials not included – Ages 62 and Wiser



APPETIZERS

Shrimp Cocktail

Chilled shrimp with a
duet of Zesty Cocktail Sauces
\$11.95

Spinach, Artichoke and Goat Cheese Rangoons

6 Deep Fried Rangoons
drizzled with a Lemon and Basil Pesto Aioli
\$8.95

Caprese

Heirloom Tomatoes sliced with Buffalo Mozzarella
and Fresh Basil
Topped with a Balsamic Glaze
\$9.95

Potato Skins

Topped with Melted Cheddar Cheese and
Apple Wood Bacon with Scallion
Infused Sour Cream
\$7.95

Wescott Wings

Tossed in a Sweet and Spicy Caramel
and Chili Sauce
Eight for \$8.95 One dozen \$11.95

Baked Rosemary Boule or Artisan Bread

Full Loaf \$5.00
Petite Loaf \$3.00



SALADS

Iceberg Wedge

Crisp Iceberg topped with Blue Cheese Crumble Dressing and Apple Wood Bacon \$7.95

Teriyaki Chicken Salad

Sautéed in Sesame Oil, Chicken & Seasonal Vegetables then Splashed with our House Teriyaki Sauce. Served over Morales Farms Fresh Spinach with Mandarin Oranges, Red Onions, Candied Pecans, Craisins & Black Sesame Seeds \$11.95

Black Forest Caesar

Romaine Hearts tossed in a Kalamata Caesar Dressing topped with Parmesan Cheese, Anchovies and Croutons \$9.95

Large House Salad

Spinach and Romaine topped with Mandarin Oranges, Candied Pecans, Red Onion and Sesame Seeds served with your Choice of Dressing \$7.95

Add chicken to any salad, \$4



HOUSE SPECIALTIES

Crown Ribs

Slow Braise Ribs Crowned
Filled with Sour Cream Mashed Potatoes
\$23.95
Your choice of Sweet and Spicy Wescot Style, North Carolina Style
BBQ or Worcestershire Demi Glaze

**Brie Chicken*

Juicy Chicken Breast filled with
Brie and Mozzarella Cheese, Apples and Cranberries Topped
with a Light Lemon Cream Sauce
\$20.95

White Truffle Fried Filet

6 oz. Filet Fried in Duck Fat served with
Sour Cream Mashed Potatoes, and topped with
White Truffle Béchamel
* Sorry no rare or med rare
\$28.95

Crispy Skin Ruby Red Trout

Topped with Butter Braised Onions Dried Cranberries
and Apple Wood Bacon
\$21.95

Chicken Picatta

Breast of Chicken Pan Seared
Served in a Lemon Buerre Blanc and Topped with Apple
Wood Bacon and Capers
\$17.95

Lobster Linguine

Poached Lobster Meat sautéed with Asparagus, Crimini
Mushrooms, Tomatoes and Scallions served over Linguine with
a Lobster Buerre Blanc
\$27.95

**Jack Daniels Pork Tenderloin*

Lightly Breaded, Flash Fried & Oven Roasted in Fresh Herb
seasonings beneath a Creamy Mushroom Bourbon Sauce
\$19.95



CASUAL CLASSICS

Add our Delicious Soup du Jour: Cup 3.25 or Bowl 5.75

The Lodge Burger

Made from 100% USDA Choice Angus Beef
Your choice of Cheese, served with Fries
Cheddar, Bleu or Pepper jack
Add Mushrooms, Onions, Peppers, Jalapenos or Bacon .75 each
\$10.95

Boardwalk Blackened Tuna Burger

4 oz of Ahi Tuna Seared in Sesame Oil with Blackening
Seasoning , Topped with Asian Coleslaw on a Fresh Baked
Lemon Aioli Seasoned Bun, served with Fries
\$9.95

Adult Mac N' Cheese

Our Home-made Creamy Cheese Sauce
served over Bowtie Pasta
\$9.95
Add Grilled Chicken Breast for \$4

French Philly

Our traditional Prime Rib Philly on a Fresh Baked Hoagie with
Melted Cheddar, Sautéed Onions and Peppers
Served with a Cup of Au Jus and Fries
\$12.95

The Lodge Ground Sirloin

Meaty Ground Sirloin Smothered in a Burgundy Mushroom Demi
served with Veggies and Fries
\$11.95

"Walker" Dog

All American Beef Hot Dog
Served with Fries
\$8.95

Buffalo Dog

Buffalo Jalapeno Hot Dog
Served with Fries
\$8.95



FROM THE GRILL

All Steak Entrees Include the Following:

Our Signature Spinach & Romaine Salad or Soup du Jour, Baked Potato or Rice and Market Fresh Seasonal Vegetable
For an additional \$2 Try our Twice Baked Potato or Sweet Potato Fries drizzled with Honey Butter

Lamb Top Sirloin

Served with Pesto Gremolata
8 oz
\$22.95

Top Sirloin

9oz
\$19.95

Elk Medallion

Served with a Chipotle Raspberry Demi
8oz
\$29.95

Filet Mignon

6oz or 10 oz
\$24.95 / \$30.95

Ribeye

14 oz
\$28.95

Prime Rib

8oz or 12 oz
\$22.95 / \$27.95

Preparation Temperatures

Rare - Warm Red Center
Medium Rare - Warm Pink Center
Medium - Hot Pink Center
Medium Well - Moist Brown, Slightly Pink Center

Notice:

When requesting your preferred temperature, please remember,
that consuming raw or undercooked meat, poultry, seafood, may
increase your risk of food borne illness

Add a Complimentary Sauce to your Steak Entrée Try our Worcestershire Demi or Bearnaise

Styles - You may add any of these style choices to your Steak Entree

Oscar - Fresh Asparagus, Bearnaise and Crab \$6
Blackened with Peppers & Onions - \$2.95
Au Pouvre - Pepper Crusted with Creamed Brandy Demi - \$3.95
Diane - Mushrooms and Mustard Demi - \$3.95



JUNIOR ENTREES

Jr. Mac & Cheese

Our Home-made Creamy Cheese Sauce
served over Bowtie Pasta
\$6.50

Add Grilled Chicken Breast for \$3

Kids Sirloin

A smaller portion of
one of the " Best Steaks in Grand Lake"
Served with Fries
\$9.95

Jr. Bow-tie Pasta

Tossed in Butter or Marinara
\$6

Jr. Chicken Tenders

Three (3) seasoned slices of Chicken Breast
served with Fries
\$6

SIDES and A LA CARTE

House Side Salad	6.95
Cup of Soup	4.25
Bowl of Soup du Jour	6.75
Sautéed Sides	1.75
Baked Potato	2.95
Twice Baked	3.95
Sour cream red mashed potatoes	3.95
Sweet Potato Fries drizzled with Honey Butter	5.25
Basket of Fries	4.25
Add Cheese	1.50

*Ask Your Server
about our Gluten Free Entrees,
Other Specials
and of course,
Our Delicious Desserts!*

We have been told by visitors and local residents that we serve the 'Best Steak in Grand Lake!'
While we sincerely take these wonderful comments to heart, our aim is to serve you the best steak you've ever had! Therefore, we listen carefully and prepare your steak per your request and desire. All entrees are prepared to order and please be aware that Medium-Well and Well-Done steaks may add up to 15 minutes to the cooking time. Please Note: If the Dining Room is at capacity, it may take 45 minutes or longer to serve your entrée.

*Planning a Special Event?
Let us handle it for you!
Ask your server for more information!*

We Proudly Support our Local Partners

Morales Farms Fresh Produce, and Blue Water Bakery Fresh Baked Breads

You are welcome to bring your own take-home containers to support our recycle & reduction efforts.
18% Gratuity may be added to parties of 5 or more. \$5 extra plate or split plate charge