



Celebrating 20 Years
in Grand Lake History! Your
Patronage is Sincerely
Appreciated!

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

APPETIZERS

Deep Fried Olive Fritters

Diced Black Olives Mixed with Asiago Cheese, Served with a Horseradish Ranch Sauce ... \$7



Wild Game Sausage Platter

Seasoned Sausage Sliced & Served with Dipping Sauces ... \$10

Backstreet Potato Skins

With Bacon, Green Onions & Cheddar Cheese
Topped with Sour Cream ... \$8

New Zealand Green Shell Mussels

With an Asian Dynamite Dipping Sauce ... \$11

Gorgonzola Potato Cakes

With an Apple Craisin Chutney ... \$8

Peking Duck Roll

Sesame Seared Duck, Rolled with Jicama, Carrot
Matchsticks & Scallions. Served with a Sweet Thai Chili Peanut Sauce ... \$12

Try our Rosemary Olive Oil

\$3 Half Loaf
\$5 Full Loaf

or
Three Cheese Loaf

JUNIOR ENTREES

5oz Sirloin – A Smaller Portion of One of the "Best Steaks in Grand Lake", Served with Fries... \$11

Chicken Tenders – Seasoned Slices of Tender Chicken Breasts, Served with Fries ... \$9

Pasta – Tossed in Butter or Marinara ... \$6

Macaroni & Cheese – Pasta served with our Secret Cheesy Sauce ... \$7 (add chicken \$3)

FROM THE GRILL

Served with our Signature House Salad or Soup du Jour, Your Choice of a Baked Potato, Rice or Twice Baked Potato (\$2 Additional), Market Fresh Seasonal Vegetable

WE PROUDLY SERVE USDA CHOICE ANGUS BEEF

Add Sautéed Onions/Peppers/Mushrooms \$1.25 each or Hollandaise, Béarnaise or Bordelaise \$1.50



8oz Sirloin \$24

14oz Ribeye \$28

9oz Filet Mignon \$32

12oz Pork Porter House \$26

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

** Please note **

If the dining room is at capacity it may take 45 minutes or longer to be served your entrée. All entrees are prepared to order. Medium-Well and Well-Done steaks add an additional 15 minutes to the cooking time

20% Gratuity may be added to parties of 6 or more

\$10 extra plate or split plate charge

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

Oven Roasted Prime Rib

8 oz Cut of Prime Rib \$26

12 oz Cut of Prime Rib \$29

Prime Rib is served on Friday & Saturday
Evenings Only While Quantities Last
BUT ALWAYS SERVED TO PERFECTION!!

Served with our Signature House Salad or Soup du Jour, Your Choice of a Baked Potato, Rice or Twice Baked Potato (\$2 Additional), Market Fresh Seasonal Vegetable.

HOUSE SPECIALTIES

Have you tried our Signature House Vinaigrette Dressing?
Take a Jar Home Today for just \$8

Byers Canyon Trout

Pecan- Dusted in Chili Powder & Encrusted Over Ruby Red Trout, Pan Seared with a Cucumber Wild Dill Sauce ... \$26

Jack Daniel's Pork Tenderloin

Lightly Breaded in Fresh Herb Seasonings, Beneath a Creamy Mushroom Bourbon Sauce Featured in "Bon Appetite" Magazine ... \$23

Teriyaki Chicken Salad *

Sautéed in Sesame Oil, Teriyaki & Seasonal Vegetables Over a Bed of Mixed Greens ... \$15



Grilled Ranch Steak

Chef's Cut, Grilled with a Flavorful Rocky Mountain Rub, Finished with an Herb Rosette ... \$17

Crab Topped Filet

Seared Filet Medallions Draped with Pacific King Crab Meat & Hollandaise ... \$34

Brie Chicken

Juicy Chicken Breast Filled with Brie & Mozzarella Cheeses, Apple & Cranberries, Topped with a Light Lemon Cream Sauce ... \$21

* Items are not served with an additional starch

SEASONAL SPECIALTIES

Soup, Salad & Bread Trio

Warm Bowl of Soup du Jour, Our House Salad & Half Loaf of Rosemary Olive Oil or Three Cheese Bread ... \$11

Beef Stroganoff

Tender Morsels of Beef Sautéed with a Crème Demi Sauce Served Over Pasta ... \$17

CULINARY COMFORTS

Yankee Doodle Pot Roast

Roasted Until it Falls Off the Fork! Served with Mashed Potatoes, Vegetable du Jour & Gravy ... \$17

Chicken Lorraine

Tender Chicken Morsels, Roasted Mushrooms, Leeks, Carrots & Pearl Onions in a Light Cream Sauce Served in a Flaky Pastry Boat atop Piped Potatoes ... \$16



Wild Game Meatloaf

A Blend of Buffalo, Elk & Wild Boar with Mashed Potatoes & Vegetable du Jour ... \$16

Wild Duck Pasta

Smoked Duck Marinated in Grand Lake Brewery's own "Plaid Bastard" brew tossed with Roma Tomatoes, Roasted Red Peppers & Pancetta ... \$17

Italian Sausage Spaghetti

A Hearty Blend of Italian Sausage & Beef Simmered in a Rich Tomato Sauce ... \$16

"All You Can Eat Shrimp"

Friday Nights 5-8pm

Tempura, Scampi or Coconut

\$19

(Add to Your Dinner Entree
for an additional \$10)

NO SPLITS OR TO GO ORDERS

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