

# $M\ O\ D\ E\ R\ N \quad \cdot \quad A\ L\ P\ I\ N\ E \quad \cdot \quad I\ N\ S\ P\ I\ R\ E\ D$

# SMALL PLATES

	Half	Full
Hearty Chicken Soup with Thyme, Wide Noodle Pasta, Winter Root Vegetables Tomato-Sherry Bisque with Gazpacho Pico, Balsamic Reduction Crouton Spicy Lamb Chili with Humboldt Fog Chevre, Anasazi Beans, Green Chiles, Cumin Scented Crema	8 7	14 12 15
Onion Soup with Porcini Mushrooms, Caraway, Brie and Mozzarella on a Brioche Crouton Mussels "Frites" in Parsley and Shallot Broth, Spicy Aioli, with Fries Hand Cut Fries with Black Truffle Sea Salt, White Truffle Essence and Parmesan Cheese		14 18 15
BRICK OVEN PIZZA  European Traditional or Gluten Free Crust		
Wild ThingRoasted Forest Mushrooms, Brie, Sage, Pecorino, Arugula, Garlic San Daniele Ham and Roasted Figs, Blue Cheese, Caramelized Onions, Balsamic Reduction Buffalo Pepperoni with Fennel Sausage, Mozzarella, Oregano, Tomato Sauce Basil, Roasted Tomato and Mozzarella with Oregano, Sea Salt		16 17 18 15
SALADS		
Simple Greens with English Cucumbers, Tiny Tomatoes, Radish, Roasted Lemon-Apple Dressing Lobster Tail with Avocado, Shaved Fennel, Melon, Lemon-Tarragon Crèma, Limestone Lettuce Seared Tuna Nicoise, French Green Beans, Fingerling Potato, Farm Egg, Olives, Spanish White And Cookshack Cobb with Sage Roasted Chicken, Iowa Blue Cheese, Bacon, Tomatoes, Egg, Avocado Caesar Salad with Little Gem Romaine, Treviso, White Anchovies, Parmesan Twist	chovies	10 25 23 20 17
Add - Chicken, Shrimp or Tofu 6		
SANDWICHES  Please Choose Hand Cut Fries or House made Slaw		
Hickory-Smoked French Dip Steak with Melted Fontina, Horseradish Aioli, Caramelized Onions Tuna Burger with Cilantro-Scallion Sauce, Pickled Ginger, Asian Slaw, Pickled Jalapeno Kobe Burger with Crispy Bacon, Watercress, Cheddar, Tomato, Pickled Onions, House made Pickle House Cured Pastrami on Dark Rye with Red Cabbage Slaw, Emmenthal Cheese, Russian Dressing Tamari & Garlic Marinated Grilled Portobello, Roasted Red Peppers, Baked Artichokes With Buffalo Mozzarella, Spinach, House made Sauerkraut, Caramelized Onions	es	20 22 20 18 17
MAIN PLATES		
Heirloom Chicken and Pheasant Pot Pie, Winter Root Vegetables and Vermouth Cream Buffalo Meatloaf with Bacon Jam Glaze, Green Beans, Au Gratin Potatoes and Thyme jus Braised Leek, Gruyere and Bacon Quiche with Simple Green Salad Elk Bolognese with Hand Shaped Ziti, Shaved Manchego and San Marzano Tomatoes Shrimp, Scallops, Mussels, with Spinach, Tomato Saffron Broth, Herbed Brioche Crumbs, Rouille Papardelle Pasta, Butternut Squash Cream Sauce, Arugula Pesto, Winter Root Vegetables		21 23 18 23 25 20
Please ask your server to see our Gluten Free Menu		

· Split Plate Charge \$6 ·

20% gratuity will be added to parties of 6 or more



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# G L U T E N F R E E



<u>SMALL PLATES</u> Tomato-Sherry Bisque with Gazpacho Pico Spicy Lamb Chili, Humboldt Fog Chevre, Anasazi Beans, Green Chiles	Half 7 5 10	Full 12 15
Mussels "Frites" in Parsley and Shallot Broth, Spicy Aioli, with Fries Hand Cut Fries with Black Truffle Sea Salt, and Parmesan Cheese		18 15
BRICK OVEN PIZZA-WITH GLUTEN FREE CRUST Wild ThingRoasted Forest Mushrooms, Brie, Sage, Arugula, Pecoring San Daniele Ham, Roasted Figs, Blue Cheese, Caramelized Onions, Ba Buffalo Pepperoni with Fennel Sausage, Mozzarella, Oregano, Tomat Basil, Roasted Tomato and Mozzarella with Oregano, Sea Salt	alsamic	16 17 18 15
SALADS Simple Greens, English Cucumbers, Tomatoes, Radish, Lemon-Apple Lobster Tail with Avocado, Fennel, Lemon-Tarragon Crèma, Lettuce Seared Tuna Nicoise, French Green Beans, Fingerling Potato, Farm Educes, Spanish White Anchovies Cookshack Cobb with Sage Roasted Chicken, Oregon Blue Cheese, Bacon, Tomatoes, Egg, Avocado Caesar Salad with Little Gem Romaine, Treviso, White Anchovies		10 25 23 20
Add - Chicken, Shrimp or Tofu 6		•••
SANDWICHES—WITH GLUTEN FREE BUN OR BREAD  Tuna Burger, Cilantro-Scallion Sauce, Asian Slaw, Pickled Jalapeno Kobe Burger, Crispy Bacon, Watercress, Cheddar, Tomato, Pickled O Pastrami with Red Cabbage Slaw, Emmenthal Cheese, Russian Dressii Tamari & Garlic Marinated Portobello, Roasted Red Peppers, Articho Buffalo Mozzarella, Housemade Sauerkraut, Caramelized Or	ng kes	22 20 18 17
MAIN PLATES Elk Bolognese with Gluten Free Pasta, Shaved Manchego		23
and San Marzano Tomatoes Shrimp, Scallops, Mussels, with Spinach, Tomato Saffron Broth, Rouil	lle	25

20% Gratuity Will Be Added To Parties of 6 or More
• Split Plate Charge \$6 •



#### MODERN · ALPINE · INSPIRED

## KID'S LUNCH MENU

#### FIRST COURSE

**VEGGIE** Sticks with Ranch Dressing

## **CHOOSE AN ENTRÉE**

PBJ White or Gluten Free Bread

PIZZA Tomato Sauce & Cheese Blend

SOUP & SALAD Tomato Soup & Green Salad

**CHICKEN POT PIE** Creamy Chicken and Vegetables

MAC N' CHEESE Macaroni with Cheddar

**GRILLED CHEESE SAMMY** On Brioche or Gluten Free Bread with Tomato Soup

CHEESEBURGER Homemade Bun or Gluten Free Bread, Fries

## **DESSERT**

**CHOCOLATE PUDDING** Gingerbread Cookie

\$19

Please ask your server to see our Gluten Free Menu 20% Gratuity Will Be Added To Parties of 6 or More



#### MODERN · ALPINE · INSPIRED



## KIDS LUNCH MENU



### **FIRST COURSE**

**VEGGIE** Sticks with Ranch Dressing

## **CHOOSE AN ENTRÉE:**

**PBJ** Gluten Free Bread

PIZZA Gluten Free Crust, Tomato Sauce & Mozzarella

SOUP & SALAD Tomato Soup & Green Salad

MAC N' CHEESE Gluten Free Macaroni with Cheddar

**GRILLED CHEESE SAMMY** On Gluten Free Bread with Tomato Soup

CHEESEBURGER Gluten Free Bun, Fries

**DESSERT** 

**VANILLA ICE CREAM** 

# **SWEET TREATS**

Chocolate Bread Pudding, Toasted Marshmallow Cream, Rum Raisin Syrup	12
Vanilla Pot de Crème, Brulee Banana	11
Chocolate Pave, Peanut Butter Ganache, Caramel Popcorn	12
Bacon Hot Fudge Sundae, Butterscotch Ice Cream, Brownie Malted Ice Cream	11
Daily Ice Cream or Sorbet Selections	9
SOFT BEVERAGES 4.25  Page: Diet Bonei Sierra Mist. Mt Daw. Orango Soda. Dr. Bonei	nor
Pepsi, Diet Pepsi, Sierra Mist, Mt Dew, Orange Soda, Dr. Pep Iced Tea, Lemonade, Arnold Palmer Apple, Cranberry, Orange, Grapefruit, Pineapple Juices Whole, Skim, Almond, Soy Milk	per,
Bottled IBC Root Beer	5.25
HOT BEVERAGES	
Starbucks Verona Coffee TAZO Tea Selections Espresso , Macchiato, Americano Cappuccino, Latte Double Espresso, Macchiato Double Cappuccino, Latte TAZO Chai Latte Housemade Hot Chocolate Hot Mulled Cider	4.25 4.25 4.25 5.25 5.25 6.25 5.25 4.25
HOT COCKTAILS  THE BIG I - Coffee, Kaluha & Bailey's HOT APPLE PIE - Spiced Apple Cider & Tuaca SUPER SNUGGLER - Hot Cocoa, Godiva & Rumplemintz	11 13 11
APRES AND DINNER	

# APRES AND DINNER

Tuesday through Saturday

Eat, drink and be Merry! Apres Ski Features 3-6pm

A la carte Dinner 5:30-9pm

Reservations Recommended for Dinner