

# Aspen Leaf GRILLE

## Starters

### CRAB CAKES

Two medallions of lump fin crab blended with bell peppers, onion, celery and zesty seasoning seared and served with roasted corn relish and chipotle aioli.

\$9

### PULLED PORK QUESADILLA

Smoked pulled pork between two crisp flour tortillas with tomato, green onion and aged Mexican cheese. Served with guacamole.

\$8

### AZTEC ROLLS

A zesty blend of chicken, black beans, Anaheim chilies, and cheddar cheese rolled in a wonton wrapper. Served with chipotle aioli.

\$8

### COCONUT SHRIMP

Breaded and served with Mango Chutney, Sweet!

\$8

### FRENCH TRAPPERS ONION SOUP

Enjoy a crock of our homemade French Onion soup blanketed in melted cheese.

\$5

### SHRIMP COCKTAIL

Lemon-poached chilled jumbo shrimp with cocktail sauce

\$9

### TUNA SASHIMI

Seared Ahi Tuna served raw w/ Asian slaw, pickled ginger & ponzu sauce

\$ 10

## Salads

### SPINACH & BERRY SALAD

Seasonal berries, bacon and pine nuts atop fresh baby spinach and tossed with warm raspberry vinaigrette

\$8

### SALMON SALAD

Garden greens topped with herb encrusted salmon, roasted new potatoes, sliced eggs, capers, red onion and kalamata olives.

\$12

### COLORADO COBB

The traditional Cobb with a Colorado twist! Served with chicken breast, bacon, avocado, egg and Pepperjack cheese.

\$11

### CHICKEN CAESAR

Classic Salad w/ sautéed chicken in homemade Parmesan Caesar dressing

\$11

### GARDEN DINNER SALAD

Field greens and romaine with grape tomatoes, red onions, carrots and sprouts.

\$5

## Vegetarian

### PASTA BUCKHORN

Linguini tossed with a basil pesto sauce or alfredo sauce with toasted garlic baguette.

\$11

6 shrimp add \$7

Salmon add \$5

Chicken add \$4

### GRILLED MUSHROOM STACK

Grilled Portobello mushroom, roasted red pepper, fresh mozzarella and basil pesto w/ balsamic reduction. Choice of potato or rice.

\$12

All Entree's served with bread and hummus, choice of potato, rice pilaf or vegetable

Sautéed 'Shrooms add \$2

## Beef

### Our Signature

### WRANGLER'S CUT PRIME RIB

A hearty 14 oz cut of tender ribeye, slow roasted in au jus. Served with garlic mashers and horseradish cream.

\$19

10 oz petite \$15

### STOVE PRAIRIE STEAK SANDWICH

Our famous 8 oz sirloin steak perfectly seasoned, served on a toasted baguette and topped with a couple of onion rings. With Garlic mashers or Mountain Fries.

\$14

### COWHAND'S RIB EYE

Our 14 oz flavorful USDA Choice Ribeye, grilled to perfection and topped with a dollop of homemade scampi butter.

\$19

### BIG THOMPSON ANGUS BURGER

A half-pound patty, seasoned and fire-grilled on a toasted onion Kaiser roll, with smoked cheddar, bacon and couple of onion rings. With Mountain fries or slaw.

\$9

### TRAPPERS NEW YORK STRIP STEAK

14 oz, nicely aged, hand-cut and seasoned in house, fired to your liking and topped with a couple of onion rings.

\$19

### DURANGO SHISH-KA BOB

Chunks of steak and seasonal vegetables, skewered and fire grilled.

\$14

### FILET MIGNON

8 oz Beef Tenderloin polished with Fig- Port Demi- glace.

\$19

### CHICKEN FRIED STEAK

Seasoned Sirloin Steak, washed in beer batter and flash fried. Served with garlic mashers and pan gravy.

\$13

## Fowl

### DOROTHY'S HERB ROASTED

### DRESSED CHICKEN

A half chicken rubbed in savory herbs and slow roasted, served over a sage dressing. Garlic mashers with pan gravy.

\$13

### CHICKEN MARSALA

Sautéed chicken breast w/ shitake mushrooms In fortified marsala sauce.

\$14

## The Mountain...

### ROCKY MOUNTAIN SPARE RIBS

Braised spare ribs basted in our smoky and spicy homemade BBQ sauce and slow-cooked to tender.

\$13

### CLAY BASKET CARNITAS

Tender morsels of chipotle- rubbed pork loin, slow- roasted in a clay vessel. With Cache la Poudre black beans, mountain slaw, tortillas.

\$12

## Seafood

### MARYLAND CRAB CAKES

Two medallions of lump fin crab blended with bell-peppers, onion, celery and zesty seasoning, seared and served with roasted corn relish and chipotle aioli.

\$16

### MARGARITA SHRIMP

Six jumbo shrimp, sautéed with tequila, lime, and zesty seasonings. With Cranberry rice Pilaf

\$16

### BOURBON GLAZED SALMON

A 8 oz filet of Atlantic salmon grilled to perfection and kissed with homemade honey-bourbon sauce.

\$15

### FISH N' CHIPS

Mountain meets the Brits! London Pub Style, hand-battered & flash fried with mountain fries or mountain slaw

\$12

### AUSTRALIAN LOBSTER TAIL

A sweet and succulent Lobster Tail, steamed and served with drawn butter.

Market Price

### ROCKY MOUNTAIN TROUT

Parmesan crusted pan seared trout with lemon artichoke caper sauce.

\$14

### SHRIMP SCAMPI

6 delicious jumbo shrimp sautéed with garlic wine lemon sauce served over linguini

\$16

### TUNA AU POIRVE

Yellow tail peppercorn crusted tuna cooked to temp. with cilantro lime butter and balsamic reduction.

\$19

## Surf & Turf

Add a 8 oz cold water succulent Australian Lobster Tail served with drawn butter to any steak...

Market price

Add 6 shrimp to any steak... add \$7

