



Winter Lunch Menu

Assorted Fresh Baked Bread Basket \$15

peppadew hummus, Tikka Masala dip, spicy fruit spread

Soup du Jour

cup \$8 bowl \$10

Pine Creek Smoked Trout \$18

cucumber salad, caper berries, red onion, tomatoes, honey mustard, and herb bread crisp

Wild Game Momos \$12

Nepalese dumplings, spicy roasted tomato sauce, ponzu cilantro salad

Cookhouse Salad \$14

organic winter greens, apples, candied pistachios, dried cranberries, cambozola cheese and maple balsamic vinaigrette

Ashcroft Natural Chicken Salad \$18

sliced radishes, local goats cheese, herbs, avocado, corn tortilla "confetti", bacon, marinated tomato, romaine lettuce, and roasted chili dressing

Grilled Hearts of Romaine Caesar \$16 small \$9

mountain version of the classic caesar, with quinoa tabbouleh, parmigiano reggiano, and pine nuts

both salads above available with grilled chicken \$9

soy marinated and grilled tofu \$6

*or grilled fish of the day **market price***

Grilled Quail Salad \$22

our popular cookhouse salad topped with sweet grilled quail and winter fruit

*18% Gratuity Added to Parties of 6 or More, and to Any Parties with Guests on the Sleigh.
Please Inform Your Server of Any Food Allergies.*



Wild Mushroom Baby Spinach Crepes \$16

topped with caramelized onion, brie and aged white cheddar cheese, mushroom salad, crème fraîche, and jardinière vegetable...a Pine Creek classic

Sauteéd Idaho Ruby Red Rainbow Trout or Wild Pacific Salmon \$29

celeriac puree, wild mushrooms, sautéed kale, slow cooked tomato, caramelized shallot, lemon caper sauce

Colorado Elk Bratwurst \$16

*caramelized shallot, peppadew pepper salsa, Dijon sauce
grilled fresh baked cracked wheat bread with a cup of soup*

Pine Creek Cookhouse Smoked Trout Melt \$19

*aged white cheddar, herb tomato, grilled whole wheat bread,
applewood smoked bacon bits, arugula salad*

Pine Creek Hand Cut Pasta Carbonara \$22

*fresh hand-cut pasta with wild mushrooms, sweet peas, bacon, cured tomato, arugula,
local goats cheese, herbaceous carbonara sauce*

Wild Game Sherpa Stew \$19

carrots, onions, potatoes, spinach, mushrooms, sour cream and cilantro

North American Buffalo Tenderloin \$38

Yukon mashed potatoes, garlic broccolini, lemon-garlic Dijon butter sauce

North American Elk loin \$41

Sweet potato cassarole, smoked bing cherry sauce, roasted country kitchen vegetables

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