



Winter Lunch Menu

For the Table

Butcher and Cheese Plate

assorted cured meats, gruyere, aged white cheddar, goats cheese, assorted breads, marinated vegetable salad, spicy fruit spread

Pine Creek Smoked Trout

cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes, honey mustard, herb bread crisp

Buffalo Momos

Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Ashcroft Baked Cheese and Bresaola

brie, cambozola, fig jam, assorted crostini

Soup and Salads

Soup du Jour

Cookhouse Salad

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

*Grilled Hearts of Romaine Caesar

quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini

available with grilled chicken

soy marinated and grilled tofu

pan roasted fish of the day * market price

Please inform your server of any food allergies.

**Eating raw or undercooked food may be hazardous.*



Sandwiches

Rocky Mountain Elk Bratwurst

caramelized onion, peppadew pepper salsa, Dijon sauce, pretzel bread roll, faro kale salad

7 Ounce Kurt Russell's Home Ranch Beef Patty Melt *

*open faced, wild mushrooms, caramelized onions, gruyere cheese, toasted rye bread,
thousand island dressing, artichoke arugula salad
Add a fried egg*

Smoked Ham and Cheese Chicken Melt

grilled natural chicken breast, Italian speck, gruyere cheese, toasted challah bun, faro kale salad

Ruby Red Trout BLT

Heirloom tomato, bacon, lettuce, remoulade sauce, toasted challah bun, green salad

River and Ranch

Sautéed Ruby Red Rainbow Trout

cauliflower purée, kale, roasted shallot, oven roasted tomato, lemon caper butter sauce

Roasted Boulder Natural Chicken Coq au Vin

organic cremini mushrooms, oven roasted shallots, cured tomato, chive mashed potato

Wild Game Sherpa Stew

carrots, onions, potatoes, spinach, sour cream, red cabbage slaw, tikka spiced garlic bread

Vegetarian, Gluten Free, & Vegan

Vegetarian...Wild Mushroom and Spinach Crêpes

caramelized onion, aged white cheddar cheese, crème fraîche, marinated vegetables

Gluten Free...Castle Peak Veggie Burger

*open faced, wild mushrooms, caramelized onions, gruyere cheese, toasted gluten free bread,
tikka dressing, marinated vegetable salad*

Gluten Free & vegan...Stuffed Acorn Squash

*quinoa, celery, onions, glazed carrots, fresh herbs, dried cranberries,
haricot vert, enoki mushroom, tikka masala sauce, chive oil*

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\$4 split charge for sandwiches and entrees. 18 % service charge is added to all sleigh fees.*