

Rockies

Small Plates

Baked Brie \$18

Filo-wrapped Brie cheese served with homemade Kahlua preserves and crackers

Bao Buns \$21

Pulled Korean BBQ short ribs with house-pickled vegetables stuffed in Bao buns. Topped with fresh cilantro and basil

Crispy Duck Drumettes \$18

Four fried duck legs tossed in a spicy soy glaze served with house-pickled vegetables

Beet Pickled Deviled Eggs \$4

Four beet pickled deviled egg halves with candied bacon

Crispy Brussels Sprouts \$12

Fried Brussels sprouts drizzled with balsamic glaze. Served with basil ranch dressing on the side

Loaded Tater Tots or Fries \$12

Choice of tater tots or fries smothered in green chili, cheese sauce, and bacon

Fried Green Tomatoes \$14

Perfectly fried green tomatoes served with pimento cheese

Sandwiches

Served with tater tots, fries, side salad, or soup

Blackened Shrimp Po'boy \$19

Blackened shrimp topped with shredded lettuce, tomato, spicy remoulade, Creole mustard on a toasted roll

Grilled Cheese \$18

Seared sourdough with Cheddar, Gouda, Gruyère, Boursin. Served with tomato basil bisque

Rockies Triple Peak Turkey Club \$19

Sourdough with turkey, bacon, ham, lettuce, tomato, mayo and Cheddar cheese

Grand Lake Cheese Steak \$20

Shaved ribeye, bell peppers, onions, mushrooms, and Provolone cheese on a toasted roll

Shawarma \$20

Choice of lamb or chicken with tomato, pickles, onion, lettuce, roasted garlic aioli and tater tots on a Lavash flatbread

Burgers

Choice of tater tots, fries, or side salad
All burgers served with lettuce, tomato, onion

The Waterfront* \$22

Grilled ½ lb burger topped with miso caramelized onions, smoked Gouda cheese, and Applewood smoked bacon on a sesame bun. Make it a double \$10

The Louis* \$20

Grilled ½ lb burger topped with smoked Cheddar on a sesame bun. Make it a double \$10

The Joshua* \$24

Grilled ½ lb burger topped with a fried egg, sausage patty, maple hash browns, Cheddar cheese on a sesame bun. Make it a double \$10

The Glynn \$23

Grilled ½ lb burger topped with fried green tomatoes, bacon, pimento cheese, pickled okra on a sesame seed bun.

*Consumption of raw or uncooked foods may cause food poisoning

Rockies

Salads

Caesar \$16

Baby kale topped with Brussels sprouts, croutons, shaved Parmesan, and a housemade Caesar dressing

Apple Farro \$18

Mixed greens topped with Granny Smith apples, cucumber, carrots, candied pecans, farro, dried cherries, smoked Gouda, and a maple Dijon vinaigrette

Caprese \$18

Mixed greens topped with Burrata cheese, heirloom tomatoes, extra virgin olive oil, and a balsamic glaze

Watermelon Salad \$19

Mixed greens topped with watermelon, Gorgonzola cheese, spiced mixed nuts, and a balsamic vinaigrette

Add Protein \$8

Choice of grilled chicken, sliced ribeye steak*, sautéed shrimp, or sesame-seared tuna*

Large Plates

Poke Bowl* \$24

Seasoned rice topped with cucumber, avocado, edamame, carrots, and herb ponzu. Choice of grilled chicken, sliced ribeye steak*, sautéed shrimp, or sesame-seared tuna*

Soft Shell Crab Tacos \$22

Two tacos with tempura battered soft shell crabs topped with roasted pineapple salsa, and a chipotle cream fresh

Mac N Cheese \$20

Cellerani pasta with cheese sauce, chicken thigh, and Applewood smoked bacon topped with Chipotle breadcrumbs

Grilled 16 oz Ribeye* \$49

Grilled 16 oz ribeye served with grilled asparagus, potato croquette, and maple carrot purée

Trout Amandine \$38

Deboned trout topped with toasted almonds and lemon herb compound butter. Served with grilled asparagus and a rice cake

Dessert \$10

Creme Brûlée

Housemade Creme Brûlée topped with whipped cream

Bread Pudding

Housemade bread pudding topped with vanilla ice cream

*Consumption of raw or uncooked foods may cause food poisoning