



APPETIZERS

Chicken Wings | 14

Whole Red Bird Chicken Wings. Choose from Plain, Cajun Dry Rub or Wing Sauce. Served with Carrot Sticks, Celery, Ranch or Blue Cheese

B.L.T. Pizza | 10

Naan, Arugula, Smoked Bacon, Roasted Tomatoes, Basil Mayo

Loaded Waffle Fries | 8

Crispy Bacon, Cheddar Cheese Sauce, Sour Cream, Chives

Spinach & Artichoke Dip | 9

Baby Spinach, Artichoke Hearts, Roasted Bell Peppers, Garlic Butter Naan

Cheese Curds | 8

Breaded and Fried Cheese Curds, Marinara

SALADS

Iceberg Wedge | 14

Organic Iceberg Lettuce, Grilled Chicken, Bacon, Tomato, Boiled Egg, Ranch or Blue Cheese

House Salad | 10

Chopped Romaine, Cucumbers, Carrots, Tomatoes
Served with Choice of Dressing

SANDWICHES & BURGERS

*All of our burgers are 7oz. Certified Angus Beef Patties served on a Brioche Bun with your choice of Chips, Side Salad, Cottage Cheese, Waffle Fries, Sweet Potato Fries or Onion Rings.
Add: Bacon \$2, Pork Belly \$3, Charred Jalapeño \$1*

People's Burger | 17

Angus Beef, Pork Belly Bacon, White Cheddar, Blackberry Serrano Jam

B.L.T. | 9

Applewood Smoked Bacon, Vine Ripened Tomatoes, Romaine, Basil Mayonnaise on Sourdough

Crispy Chicken Wrap | 13

Crispy Chicken Strips Tossed in Dynamite Sauce, Pepper Jack Cheese, Shaved Romaine, Vine Ripened Tomato

Patty Melt | 14

Ground Angus Beef, Caramelized Onions, White Cheddar, Mayonnaise on Sourdough

Cheeseburger | 14

Angus Beef, Cheddar Cheese, Hearts of Romaine, Vine Ripened Tomato, Shaved Onion

Smoked Blue Burger | 15

Angus Beef, BelGioioso Gorgonzola Cheese, Caramelized Onion

Every dish on our menu is crafted from scratch using Colorado-sourced ingredients and freshly prepared for unmatched flavor.



INDIAN HILLS

Golf Club

STEAKS

Served with a salad and dinner roll and your choice of side.

Add-Ons \$2 each

Sautéed Mushrooms, Sautéed Onions, BelGioioso Gorgonzola Cheese Crumbles

Filet

8 oz. | 35 Day Aged | 37

Coulotte

8 oz. | 35 Day Aged | 26

New York Strip

12 oz. | 35 Day Aged | 38

Bone-in Ribeye

20 oz. | 35 Day Aged | 50

Prices subject to change due to market pricing.

ENTRÉES

Country Fried Chicken | 22

Breaded Red Bird Chicken, Garlic Mashed Potatoes, Green Beans, Country Gravy and a Roll

Pan Seared Salmon | 25

7oz. Fresh Atlantic Salmon, Yukon Potato Salad and Cucumber Slaw

Potato Gnocchi | 18

Potato Dumpling, Sweet Pea Purée, Butter Braised Carrots and Parmigiano

SIDES

À la carte \$6

Waffle Fries, Sweet Potato Fries, Onion Rings, Side Salad, Mac and Cheese, Broccolini, Cottage Cheese, Green Beans, Garlic Mashed Potatoes

Baked Potato or Loaded Baked Potato
After 5:00 P.M.

DESSERTS

New York Style Cheesecake | 5

Fresh Berries, Raspberry Coulis

Lemon Crème Cake | 7

Vanilla Sauce, Orange Zest

Layered Chocolate Cake | 7

Dark Chocolate Cake, Chocolate Mousse, Ganache

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*