



## 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.*