



MAKE YOUR DINNER AND SLEIGH
RIDE RESERVATIONS FOR THE
08/09 WINTER SEASON
970-926-5588

- SHARED FOR THE TABLE -

TRADITIONAL SHRIMP COCKTAIL
FOUR JUMBO VIETNAMESE SHRIMP, COCKTAIL
SAUCE AND LOUIE SAUCE **13**

**CORDILLERA SIGNATURE CRISPY CHICKEN
DRUMMIES**
HOT SAUCE, BLUE CHEESE DRESSING, CELERY
AND CARROTS **13**

“BEEFED UP” CHILI
EASY TO SHARE AMERICAN KOBE BEEF CHILI,
BACON CHEDDAR BISCUIT,
VERMONT SHARP CHEDDAR **12**

SPICY CRAB
ALASKAN KING CRAB, CRISPY RICE, SPICY CHILI
AIOLI, JULIENNE SCALLION **15**

**SMOKED SALMON AND HAMACHI
TARTARE**
SHREDDED CRISPY PHYLLO, LEMON CAPER
VINAIGRETTE
WITH SIDE OF HORSERADISH CREAM **15**

- SOUP AND SALADS -

**CREAMY NEW ENGLAND
CLAM CHOWDER**
FRESHLY BAKED CLAM ROLL **8**

CORDILLERA CAESAR
ROMAINE HEARTS, SHAVED
PARMESAN, CROUTONS,
TRADITIONAL CAESAR
DRESSING **9**

ICEBERG WEDGE
APPLE WOOD BACON,
GRAPE TOMATOES,
FARMHOUSE BLUE CHEESE,
HOMEMADE BUTTERMILK
RANCH **8**

**CORDILLERA MIXED
GREENS**
CHERRY TOMATOES
AND FANNED AVOCADO,
WITH HOMEMADE BLACK
TRUFFLE VINAIGRETTE **7**

STEAKHOUSE SELECTIONS

**FILET MIGNON
40**

**DRY AGED RIBEYE
40**

**DRY AGED RIB CAP
42**

SIDES FOR THE TABLE

CAULIFLOWER GRATIN

TRUFFLE FRIES

CREAMED SPINACH

MOUSSELINE POTATO

ROASTED WINTER
VEGETABLES

7 EACH



- ENTREES -

COLORADO LAMB DUET

LAMB CHOP AND SLICED LAMB SIRLOIN FINISHED WITH A HERBED LAMB JUS,
ROASTED FINGERLING POTATOES AND BABY ARTICHOKEs **38**

ROCK CORNISH GAME HENS

WILD MUSHROOM STUFFED BONELESS HEN ATOP CREAMY POLENTA **28**
SERVED WITH SAUCE GASTRIC

PAN SEARED SONOMA DUCK BREAST

PAN SEARED, WILD MUSHROOM RAVIOLI, SAUTÉED CONFIT DUCK LEG,
PORCINI RAGOUT **30**

- CHEF'S SELECTIONS -

PENNE CARBONARA

CRISPY PROSCIUTTO, PEAS, BLACK TRUFFLE, AGED
PARMESAN **24**

VEAL FLAT IRON

SERVED OVER CAULIFLOWER PUREE, WITH APPLEWOOD
SMOKED BACON COLLARD GREENS **28**

"JORDAN CABERNET" BRAISED SHORT RIBS

MOUSSELINE POTATO AND ROASTED WINTER VEGETABLES **34**

PAN SEARED DIVER SCALLOPS

SERVED OVER PANCETTA BRAISED WHITE BEANS AND DICED TOMATO,
FINISHED WITH A ROSEMARY EMULSION **28**

BUTTERNUT SQUASH RAVIOLI

TRADITIONAL BROWN BUTTER AND SAGE SAUCE, GARLIC SPINACH,
SERVED WITH CRUMBLLED FETA **24**

AMERICAN KOBE BURGER

HAND PACKED 10 OZ. PATTY, AGED GRUYÈRE,
APPLE WOOD BACON, CRISPY FRIES **14**