

Lunch Menu

APPETIZERS

- Jumbo Shrimp Cocktail, Horseradish Sauce, Cucumbers \$16
Crab Cake, Marinated Tomatoes, Whole Grain Mustard Mayo \$19
Spinach & Artichoke Dip, Warm Pita Bread \$13
Wild Game Sausage Skewer, Apple-Onion Chutney \$15
Chicken Wings, Ghost Chili Hot or BBQ, Ranch or Blue Cheese \$14

SOUP & SALADS

- Cream of Mushroom, Pickled Celery, Truffle Oil \$11
French Onion Soup, Aged Gruyere Cheese, Caramelized Broth \$12
Roasted Beets, Mixed Greens, Goat Cheese, Oat Cracker \$13
Caesar Salad, Romaine, Shaved Parmesan, Croutons \$11
Iceberg Lettuce Wedge, Bacon, Heirloom Tomatoes, Blue Cheese \$12
Add Chicken \$5, Salmon \$6, Steak \$9 to any salad

ENTREES

- Sandwiches and Wraps served with House Kettle Chips*
*The Stanley Burger, Bacon, Garlic Aioli, Cheddar \$16
Homemade Veggie Burger, Sriracha Aioli \$15
Pulled Pork Sandwich, BBQ Sauce, Slaw \$16
Grilled Chicken Sandwich, Swiss, Herb Pesto, Roasted Peppers \$15
Turkey Club Wrap, Bacon, Tomato, Avocado, House Kettle Chips \$15
Colorado Game Meatloaf, Mashed Yukon Gold Potatoes, Gravy \$24

SIDES

- French Fries \$5
Mashed Yukon Gold Potatoes \$6
Crispy Red Potatoes \$6
Lobster Mac & Cheese, Parmesan Crumbs \$17
Grilled Asparagus, Bell Pepper Vinaigrette \$10
Brussels Sprouts, Crispy Pancetta, Balsamic \$9
Roasted Mushrooms, Herbs, Garlic \$10
Citrus Glazed Young Carrots \$9

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions.