

# *GGC Lodge Dinner Menu*

## *Appetizers*

### **Tartare of Gingered Yellowfin Tuna ♥**

Spicy cucumbers, avocados, wasabi aioli  
\$14

### **Oysters Rockefeller**

Malpeque oysters, applewood smoked bacon, spinach, tomatoes, Hollandaise  
\$15

### **Escargot**

Traditionally sautéed in garlic herb butter with wild mushrooms  
\$9

### **Hook's Artisan 10 Year Aged Cheddar "Mac and Cheese"**

Buttered breadcrumbs  
\$8

### **Pan Roasted Crab Cake**

Cucumbers, watercress, gaufrette potato, Russian dressing  
\$11

### **Chilled Shrimp Cocktail ♥**

Romaine chiffonade, lemons,  
Champagne cocktail sauce  
\$15

## *Soups*

### **Javernick Farms Delicata Squash Soup**

Duck confit, orange oil  
Cup \$5 ~ Bowl \$7

### **Soup du Jour**

Cup \$4 ~ Bowl \$6

### **Colorado Sweet Corn Soup**

Brioche herb croutons, mascarpone cream  
Cup \$4 ~ Bowl \$6

## *Side Salads*

### **Warm Spinach Salad**

Gorgonzola, croutons, roasted red onions, warm bacon dressing  
\$8

### **Colorado Autumn Orchard Salad**

Chopped romaine and mixed baby greens, McIntosh, Granny Smith and honey crisp apples, bacon, maple pecans and mulled cider dressing  
\$9

### **Caesar Salad**

Garlic croutons, Parmesan cheese, garlic dressing  
\$8

♥ Indicates heart healthy cuisine.

## *Entrées*

### **Pan Roasted Natural Chicken Breast**

Orange carrot risotto, purple carrots, roasted autumn beets  
rosemary mascarpone cream

\$18

### **Grilled Yellow Fin Tuna**

Walla walla onion soubise, Asian pear, arugula and radish salad

\$28

### **Roasted Pork Tenderloin**

Red wine glazed red cabbage, whole grain mustard spaetzle  
granny smith apple marmalade, hazelnut brown butter

\$24

### **Teriyaki Glazed Atlantic Salmon**

Pistachio and coconut rice and spicy vegetables, sugar snap peas, napa cabbage  
sweet chili sauce

\$22

### **Trout ala Meunire**

Granny smith apples, lemon supremes, rice pilaf, asparagus  
lemon parsley caper sauce

\$26

### **Grilled Eight-Ounce Beef Tenderloin**

Potato gratin, braised wild mushrooms, garlic spinach, Cabernet Sauvignon jus

\$38

### **Pan Roasted St. Georges Bank Scallops**

Delicata squash purée, late harvest tomatoes, pea shoots sherry onion gastrique

\$34

### **Fourteen-Ounce Grilled New York Strip**

Twice baked petite Yukon potatoes garlic spinach, buttermilk onion ring  
sauce foyot'

\$34

### **Sweet Potato Agnolotti**

Sage cream, wild mushrooms, green beans, pickled onions  
Point Reyes blue cheese

\$18

### **Grilled Lamb T-Bone Steaks**

Boulangèr potatoes, ratatouille, cucumber mint salad, zinfandel jus

\$36

### **Colorado Honey Glazed Duck Breast**

Pistachio crusted goat cheese, roasted baby beets, navel orange marmalade  
port wine reduction

\$32

♥ Indicates heart healthy cuisine.