

# Brothers' Grille

Open 7AM-10PM daily - 923-8285

On the 5th floor of the Silvertree Hotel, 100 Elbert Lane, Snowmass Village  
(Easy access from Base Village: take Sky Cab to the mall, take Silvertree elevator from Village Mall level)

## RELAX WITH A DELICIOUS **LUNCH** ON OUR SUNNY PATIO

### SALADS

#### Silvertree Salad

Organic field greens, with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds; balsamic vinaigrette; \$9

#### The "Wedge"

Thick-cut wedge of iceberg lettuce topped with a creamy Maytag® blue cheese dressing with smoked applewood bacon bits, house croutons, and fresh sliced roma tomatoes; \$9

#### Insalata Caprese

Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar; \$9

#### Traditional Caesar Salad

\$8

#### Salad additions to make a meal!

Add grilled chicken, \$5

Add sautéed shrimp, \$6

Add grilled salmon, \$7

Prepared rare unless otherwise specified

Get it blackened! \$.75

#### Ahi Tuna Salad

Grilled rare ahi tuna, herbs, onion, baby bok choy, and tomatoes atop tossed field greens in our ginger vinaigrette; \$15

## SOUPS & APPETIZERS

### White Bean Chicken Chili

Our signature white chili served with green onions, sour cream, and Cheddar cheese. In a bread boule, \$9; bowl, \$7; cup, \$5

### Old Fashioned Chicken Noodle

Roasted chicken blended with fresh vegetables and wide noodles. In a bread boule, \$8; bowl, \$6; cup, \$4

### Ranch Hand Chicken Fritters

Buttermilk-breaded chicken tenders, served golden brown, with ranch dipping sauce and French fries; \$8

### Chipotle Chicken Quesadilla

Grilled chicken breast mixed with Mozzarella and Cheddar cheeses and our house tomato chipotle salsa; \$9

### Dijon Buffalo Carpaccio

Cracked black peppercorn-crusting buffalo, baby greens salad, caper berries, Parmigiano-Reggiano, and Dijon aioli; \$10

### Calamari Duster

Chili-dusted calamari served over fried basil and sage, with citrus-caper aioli and fiery tomato sauce; \$10

### “Garlicky” Dijon & Lemon Wings

Jumbo chicken wings marinated in a garlicky lemon mustard sauce, oven-baked to golden brown, then tossed in sauce again and grilled to perfection. Served with carrots and celery sticks; \$9

### Rocky Mountain Nachos

Tri-colored tortilla chips piled high with seasoned chicken, black beans, Cheddar cheese fondue, jalapeños, green onions, tomatoes, and olives, with sour cream, salsa, and guacamole; \$10

### Artichoke & Parmesan dip

Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies; \$10

### Bruschetta

Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano, tomato basil relish, and 15-year-old aged balsamic vinegar; \$8

### Sugar Cane Shrimp

Shrimp threaded on sugar cane skewers and grilled, served atop a red curry sauce and drizzled with cilantro pesto; \$13

## SPECIALTY ENTREES

### Fish Tacos

Grilled mahi mahi with a spicy kick folded into corn tortillas and topped with cabbage slaw and chipotle sauce, served with Spanish rice, guacamole, and salsa; \$12

### Buffalo Meat Loaf

An elegant presentation of the old favorite! Lean buffalo, caramelized onions, and savory mashed potatoes and beer-battered onion rings; \$12

### 1/2 Rack BBQ Baby Back Pork Ribs

Rubbed with brown sugar mesquite and braised with Jack Daniels BBQ sauce, served with French fries and coleslaw; \$15

### Salmon

Herb-roasted salmon with saffron potatoes, braised spinach, and roasted tomato vinaigrette; \$19

# SANDWICHES

All sandwiches are served with French fries, unless specified.

## The Big Brothers' Burger

Truly the best in the Valley! One-half pound of USDA choice ground beef grilled to your taste. Served on a bun and piled high with lettuce, tomato, red onion, and choice of cheese; \$11  
Additional toppings available: bacon, mushrooms, grilled onions, sautéed peppers, or extra cheese; \$.75 each

## Reuben Griller

Corned beef or turkey breast grilled with sauerkraut and Thousand Island dressing and Swiss cheese on marbled rye; \$10

## Chicken Cobb Sandwich

Grilled boneless breast of chicken, avocado, bacon, lettuce, tomato, and blue cheese, drizzled with basil pesto on thick-cut 7-grain wheat, with Terra® chips; \$10  
Can be vegetarian, too!

## Greek Gyro

Rotisserie-roasted lamb, vine-ripened tomatoes, crisp fresh-cut lettuce, and sautéed onions, served with a refreshing cucumber tzatziki sauce on a traditional open-face pita; \$9

## The "Ten Dollar" Dog

A grilled 100% Kobe beef hot dog, served on a roll with Dijon caramelized shallot spread, then smothered with house sauerkraut and served with truffle French fries; \$10

## Garden Veggie Burger

All-vegetable patty, piled high with lettuce, tomato, red onion, and a choice of cheese, served with Terra® vegetable chips; \$9

## Tuna Panino

Flaked albacore tuna, frisée, and Provolone melted between herbed foccaccia brushed with olive oil and grilled; \$10

## Choripan Baguette

This authentic Argentinean sandwich of grilled chorizo, sautéed onions, and chimichurri sauce is served on a crusty baguette; \$9

## Pulled Pork

Kahlua pulled pork sandwich with pineapple BBQ sauce and coleslaw; \$10

## Colorado Cheese Steak

Shaved prime rib steak grilled with sautéed onions and green chilies, smothered in pepperjack cheese, and served on a baguette; \$11

## The Deli

Build your own sandwich! Select from honey-cured ham, smoked turkey, or roast beef, with your choice of Swiss, Provolone, pepper jack, or Cheddar cheese. Served hot or cold on marbled rye, whole wheat, sourdough, or country potato roll; \$10

## PASTA

All pasta dishes are served with grilled garlic bread.

### Classic Spaghetti & Meatballs

Thick and hearty tomato sauce tossed with spaghetti, Parmigiano-Reggiano, and the Chef's special meatballs; \$15

### Pappardelle

Lamb sausage simmered in red wine with roasted tomato, crimini mushrooms, preserved lemon, extra virgin olive oil, and a dollop of fresh ricotta cheese; \$18

### Shrimp Risotto

Risotto with fava beans, wild mushrooms, and Mascarpone cheese; \$16 Vegetarian, \$14

## PIZZAS

8" personal pizza

### Vegetarian

Artichoke hearts, Spanish onions, bell pepper, mushrooms, fresh tomatoes, and Mozzarella atop a pesto sauce; \$9

### Grilled Prosciutto

Roasted garlic oil, red sauce, Mozzarella, toasted pine nuts, and Prosciutto Di Parma topped with fresh basil; \$17

### Carnivore

Pepperoni, Italian sausage, and Canadian bacon smothered in Mozzarella, atop a traditional red sauce; \$10

### Cheese Lovers Only

Fresh Mozzarella, Provolone, and Parmesan cheeses atop a traditional red sauce; \$8

### Build Your Own

Start with a "Cheese Lovers Only" pizza and add your favorites! Choose from pepperoni, sausage, Canadian bacon, garlic, mushrooms, onions, olives, tomatoes, artichoke hearts, pineapple, and bell peppers; plus \$1.00 for each additional item