

## **SALAD BAR**

Try our fabulous salad bar!

Featuring:

Mixed greens

Caesar salad

Pasta salads

Fresh vegetables

A selection of dressings and the special chef's creation,  
a nightly delight sure to tickle your tongue.

A selection of two fresh soups daily.

\$18

## **STARTERS**

### **Shrimp Martini**

Chilled jumbo shrimp, and zesty cocktail sauce, \$12

### **Crab Dip**

Lump crab meat blended with cream cheese  
and Cajun seasoning, served with  
pita chips and vegetables, \$12

### **Wagu Ravioli**

Wagu beef and truffle filled ravioli  
with wild mushroom au jus, \$10

### **Grilled venison sausage**

Grilled venison sausage over a  
ragout of braised lentils, \$10

### **Scallop Risotto**

Pan seared scallops over herb risotto sauce, \$13

### **Rocky Mountain Oysters**

For the truly adventurous!  
Prepared in the Colorado style, \$11

## VILLAGE STEAKHOUSE SIGNATURE STEAKS

*We proudly serve Choice Sterling Silver® Beef.*

*All entrees' include the Salad Bar and are served with baked potatoes,  
smashed Yukon Gold,® steak fries, or wild rice medley.*

*All steaks served with choice of sauce:  
béarnaise, green peppercorn, or chimichurri sauce.*

### **10 oz. Top Sirloin**

\$30

### **12 oz. Rib Eye**

\$35

### **12 oz. N.Y. Strip**

\$36

### **7 oz. Sterling Silver® Filet Mignon**

\$37

**Create Your Own Surf & Turf**  
Lobster Tail, \$25; Shrimp, \$9; Crab legs, \$14;  
Scallops \$12

## STEAKHOUSE SPECIALTIES

### **Slow Roasted Premium Sterling® Prime Rib**

Garlic and herb rubbed, served with horseradish dill sauce,  
twice baked truffled potatoes, and au jus.

\$32

Larger cuts available for \$2 per ounce

### **Black Jack Lamb Rack**

Jack Daniels,® molasses, and special steak sauce,  
served with roasted potatoes.

\$40

### **Braised Short Ribs**

Braised in Avalanche® beer, with root vegetables  
and smashed potatoes.

\$28

## **BESIDES STEAKS**

### **Northwest Salmon**

Salmon filet, roasted fennel, asparagus,  
dill vinaigrette, and wild rice.

\$30

### **Chicken Under a Brick**

Herb roasted chicken under a brick to preserve  
its juices, with roasted potatoes.

\$31

### **Roasted Portabella Steak**

Soy and balsamic marinated portabella mushroom caps  
grilled and served with smashed Yukon potatoes and fresh asparagus.

\$22

### **Shrimp & Scallop Pasta**

Sautéed shrimp and scallops sautéed in a white wine lemon garlic beurre blanc,  
served over capellini pasta.

\$29

### **Roasted Pork Chop**

12 oz. pork chop pan seared with rosemary and whole grain mustard  
and served with roasted root vegetables.

\$29

## **SIDES**

Spruce up your plate with any of the following:

Additional items:

Sautéed wild mushrooms, \$4

Grilled jumbo asparagus, \$5

Poached butter broccoli, \$4

Avalanche® battered onion rings, \$6

\$1 for any substitutions on all plates

\$3 split charge