

The GOLDEN EAGLE INN RESTAURANT

STARTERS

SOUP DU JOUR	6
BLT SALAD* baby leaf lettuces, bacon, grape tomatoes, blue cheese, grilled tomato vinaigrette Add grilled natural chicken breast/Meyer Ranch flat iron/steelhead ~5	9
TRADITIONAL CAESAR SALAD romaine hearts, grated parmesan, garlic croutons Add grilled natural chicken breast/Meyer Ranch flat iron/steelhead ~ 5	8
SEARED BUFFALO "CARPACCIO"* truffle vinaigrette, organic mixed greens, shaved parmesan, crispy capers	13
SMOKED WILD SALMON WITH CHIVE CRÈME FRIACHE organic mixed greens, shaved fennel, lemon vinaigrette, grilled sourdough	14
ROCK SHRIMP WONTONS Asian sweet chili dipping sauce, red cabbage slaw	9
FRIED CALAMARI spicy aioli and home-made marinara	9
HOUSE MADE RICOTTA GNOCCHI APPETIZER preserved lemon butter, sauteed spinach, crisp pancetta, roasted baby tomatoes	11

KIDS OPTIONS

CHICKEN FINGERS with fries	9
SPAGHETTI with homemade Marinara or Butter	8
GRILLED BREAST OF CHICKEN* mashed potatoes and haricot vert	11
GRILLED STEELHEAD* mashed potatoes and haricot vert	12
GRILLED PETIT MEYER RANCH FLAT IRON* mashed potatoes and haricot vert	13

Gluten free*

For all groups of 8 or more, 18% gratuity will be added

DINNER ENTREES

NORTH AMERICAN ELK MEATLOAF garlic braised greens, charred tomato ancho sauce, green chili hominy	21
COLORADO LAMB SIRLOIN crisp chickpea cake, haricot vert, green tomato relish, roasted red pepper sauce	29
NATURAL COLORADO CHICKEN BREAST house-made black pepper fettuccine, braised baby carrots, sherry vinegar jus	25
HAZELNUT-PANCETTA ENCRUSTED IDAHO TROUT citrus buerre blanc, haricot vert, roasted baby tomatoes	27
GRILLED ARCTIC CHAR Israeli cous cous, baby bok choy, Thai black bean sauce	28
GRILLED NORTH AMERICAN ELK LOIN* roasted garlic mashed potatoes, broccolini, port reduction	38
WILD BOAR DUO* cider braised wild boar shank and grilled boar sausage, white cheddar grit cake, roasted Brussels sprouts with pancetta	36
GRILLED DOUBLE J BEEF TENDERLOIN* parsnip potato hash, carrot puree, chanterelle butter	38
HOUSE MADE RICOTTA GNOCCHI ENTRÉE preserved lemon butter, sauteed spinach, crisp pancetta, roasted baby tomatoes	21

SIDES 6

BRAISED BABY CARROTS*
HARICOT VERT*
ISRAELI COUS COUS
BABY BOK CHOY*
GARLIC MASHED POTATOES*
BROCCOLINI*
WHITE CHEDDAR GRIT CAKES*
ROASTED BRUSSELS SPROUTS WITH CRISP PANCETTA*
FRENCH FRIES*

Gluten free*

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