

## SOUP & SALAD

All Entrées & Combination Trails include your choice of Soup or Salad. A la carte \$3.75

### Mountain Mix

Harvest greens, sesame sticks, honey roasted peanuts, sharp cheddar with light honey Dijon Ranch dressing

### Southwest Caesar

Romaine, toasted croutons, parmesan Caesar dressing and topped with sweet red pepper coulis

### Seasonal Select Salad (add \$.75 per person)

Harvest greens, Feta Cheese, Roasted Pepitas, Blueberries & Strawberry Balsamic Vinaigrette

### Soup of the Day

Just Ask Your Guide What We Have Tonight

## CHEESE FONDUE

Served with a variety of artisan breads, corn chips, vegetables, apples & grapes. Included with combination trails. Order a la carte 6/person, minimum of two.

### Original Cheddar Fondue

Aged Sharp Cheddar and Emmenthaler Swiss with garlic & herb melted in a mixture of beer & bouillon.

### The Four Corners

Sharp & mild cheddars, fontina, Emmenthaler, homemade salsa southwest seasoning. Add chipotle pepper coulis for some Southwest heat!

### Fontina Tuscany

Fontina, asiago, Monterey Jack, basil & herb pesto

### Bruschetta Jack

Fontina, Asiago, Monterey Jack, with roasted garlic, sun-dried tomato, basil pesto, toasted breadcrumbs

### Alpine Swiss

Gruyere, Emmenthaler, white wine, minced garlic, lemon, kirsch cherry brandy & nutmeg

### Sriracha Bacon Cheddar

Sharp Aged Cheddar, Smoked Provolone, with Sriracha and Applewood smoked bacon

## COMBINATION TRAILS

Minimum 2 people per trail order. Vegetarian option available.  
Marinades are MSG & Gluten Free. Substitutions available on request

### 1 PICK A TRAIL

#### BEGINNER

15 /person

- Soup or Salad
- Cheese Fondue
- Chocolate Fondue

### 2 CHOOSE OPTIONS

#### INTERMEDIATE

25 /person

- Soup or Salad
- Cheese Fondue
- Main Course:
  - Colorado Lodge Steak
  - Pacific Northwest Chicken
  - Thai Fusion Shrimp
  - Jerk Pork Tenderloin

### 3 CUSTOMIZE

#### EXPERT

32 /person

- Soup or Salad
- Cheese Fondue
- Main Course:
  - Filet Mignon
  - Colorado Lodge Steak
  - Pacific Northwest Chicken
  - Thai Fusion Shrimp
  - Jerk Pork Tenderloin
- Chocolate Fondue

## SIDES & ADD-ONS

Add to any order or side salad (dinner size any salad for \$2) more)

\$4

Edamame | Seasonal Vegetable  
Portobello Mushrooms  
Spinach & Gorgonzola Ravioli  
Marinated Tofu  
Mini Chese Ravioli

\$6

Pacific Northwest Chicken  
Thai Fusion Shrimp  
Lodge Steak  
Jerk Pork Tenderloin

\$8

Filet Mignon  
Sea Scallops Sazon  
Lobster Ravioli

## INDIVIDUAL ENTREES

Entrees include your choice of soup or salad with fresh baked bread. Mixed Vegetables, Pasta & Mini Raviolis

### Pacific Northwest Chicken - 14.95

Asian herbs and our citrus soy marinade.

### Colorado Lodge Steak - 15.95

Homemade teriyaki & soy infused ginger marinade

### Jerk Pork Tenderloin - 16.95

Pork tenderloin marinated with traditional Jamaican jerk flavor mildly spiced

### Filet Mignon - 18.95

Roasted garlic pesto, soy sauce, lager beer <sup>GF</sup> and crushed peppercorns

### Boneless Short Rib - 21.95

### Sea Scallops Sazon - 21.95

Sea salt-pepper blend with sazon seasoning and roasted garlic pesto

### Three from the Sea - 18.95

Sea scallops sazon, lobster ravioli & Thai fusion shrimp

### Thai Fusion Shrimp - 16.95

White shrimp infused with basil & garlic roasted pesto, coconut milk & salt/pepper seasoning or choose a combination with shrimp

### Pacific Northwest Chicken & Shrimp - 14.95

### Colorado Lodge Steak & Shrimp - 15.95

### Filet Mignon & Shrimp - 17.95

### Scallops & Shrimp - 18.95

### Nature's Way - 12.95

Marinated tofu, spinach gorgonzola ravioli, Portobello mushrooms, edamame and seasonal fresh vegetables

## HOT SAUCE FLIGHT

Try our hot sauce flight to add some spice to your meal! \$2.95/flight  
Flames of Hades • Triple Threat • Salsa Verde

# WINE & CHAMPAGNE

ALL WINE TAKE \$1 OFF GLASS  
\$10 OFF BOTTLE LIST PRICE

HAPPY HOUR PRICING ALL NIGHT

## WHITES

- Moscato, Jacob's Creek Australia 6 || 26
- Riesling, August Kessler, Germany 7 || 28
- Pinot Grigio, Villa Sandi, Italy 6 || 27
- Sauvignon Blanc, Frenzy, New Zealand 7 || 28
- Chardonnay, Chateau Souverain, CA 6 || 28

## REDS

- Sangiovese-Cabernet, Banfi, Italy 6 || 28
- Merlot, Red Rock, California 6 || 26
- Pinot Noir, Line 39, California 6 || 28
- Malbec Santa Rita, Chile 6 || 28
- Cabernet Sauvignon, Chateau Souverain, California 6 || 28

## BUBBLY

- Zonin Prosecco, Italy 6 || 28
- Raspberry Spumante, Verdi, Italy 5 || 25
- Raspberry Mimosa 5

# CRAFT & DRAFT

## WHAT'S ON TAP?

16oz - 4.95 | 22oz - 5.95

- Yuengling American Lager
- Central 28 Hibiscus Wheat
- Bells Two Hearted Ale
- Ravenous Pig's Red Drum Ale
- Swilled Dog Pineapple Cider
- Tamoka Oceanside White IPA



## MOOSE MARKDOWNS

Take a buck off these brews

## Crafts

4.50-5.50

## Domestics

- Bud Light
- Coors Light
- Michelob Ultra
- O'Douls N/A
- Omission Golden Ale GF

## Hard Cider & Seltzer

- Ace Pear Cider
- White Claw Mango
- Ciderboys Strawberry Magic

- Barrel of Monks Wizard Wit
- Wicked Weed Cherry Key Lime Sour
- Kentucky Bourbon Barrel Ale
- Jai Alai IPA 16oz
- Elysian Space Dust IPA
- Funky Buddha Floridian Hefeweizen
- Sweetwater 420 Pale Ale 16oz

# SIGNATURE COCKTAILS

5.50 - 6.50

## Rocky Mountain Mule

Tito's Vodka, Ginger-Mint Infused Simple Syrup, Fresh Lime Juice and Ginger Beer

## Blackberry Mojito

Black Cherry Rum, Light Rum, Fresh Muddled Mint, Blackberries, Simple Syrup and Lime

## Orange Blossom Mule (NEW)

Deep Eddy's Ruby Red Vodka, Fresh Lime Juice, Orange Blossom Honey Water, Ginger Beer

## Lemon Berry Cooler

Strawberry Vodka, Raspberry Spumante, Lemonade, Cranberry Juice, and Sprite

## Seattle Sunrise

Pineapple Vodka, Mango Rum, Reposado Tequila, Gin, Strawberry Liqueur, Sour & Sprite

## Sunset Red Sangria

Red Wine, Licor 43, Blackberry Brandy, & Sprite

## Sparkling White Sangria

Chardonnay, Peach Schnapps, Pineapple & Blackberry Brandy

## Caramel Apple-Tini

Crown Royal Apple, Butterscotch liqueur and Sour mix

## Fountain Drinks

- Coke || Diet Coke
- Mr. Pibb || Sprite
- Barq's Root Beer || Lemonade
- Hi C Fruit Punch || Fanta Orange

## Bottled & More

- Milk, OJ & Ginger Ale
- Nesquik Chocolate Milk
- Apple Juice

## Bottled H<sup>2</sup>O

- Aqua Panna Still Water
- San Pellegrino Sparkling

## Fresh Brewed

- Sweet & Unsweet Tea
- Regular or Decaf Coffee
- Hot Cocoa
- Hot Tea



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