



Hearty Breakfast

Served with our Stunning Mountain Views - Enjoy!

Chipeta Healthy Continental

Our Lodge Granola w/ Yogurt, Seasonal Fruit, Whole Grain Toast and Coffee or Tea
\$10.

Cinnamon Roll French Toast

Topped with Caramelized Bananas
\$7.5

Classic Ridgway Local

Two Eggs your way, Sausage, Bacon, or Ham served with Country Potatoes and Toast
\$6.

Ridgway Eggs Verde

Scrambled Eggs with Spinach, Ham, Cream Cheese, Country Potatoes and Toast
\$8.

Sunrise Salad

Baby Spinach topped with Bacon and Poached Eggs, served with a White Balsamic Vinaigrette
\$8.

New Mexican Huevos Rancheros

Two Eggs, Pork Green Chili, and Black Beans served w/ Organic Corn Tortillas and White Cheddar
\$9. Vegetarian \$8.

Sante Fe Scramble

Two Eggs, Black Beans, Green Chili, Cheddar, Onion, and Cilantro, served w/ Country Potatoes and Toast
\$8.5

Four Corners Omelet

Three Eggs with your choice of 3 items:

Bacon, Ham, Sausage, Onion, Pepper, Mushrooms, Spinach, Tomatoes and White Cheddar
Served w/ Country Potatoes and Toast

\$9.

Southwest Saute'

Two Eggs w/ Onions, Peppers, Tomatoes, Country Potatoes and choice of Ham or Sausage
Smothered in Green Chili and White Cheddar

\$9. Vegetarian \$7.

Bacon	\$ 2.	Juices	\$ 3.
Sausage	\$ 2.	Milk	\$ 2.
Country Potatoes	\$ 3.	Hot Chocolate	\$ 3.
Seasonal Fruits	\$ 4.	Hot Tea / Coffee	\$ 2.
Ham	\$ 2.	Espresso /Cappuccino	\$ 4.
Toast	\$ 2.	Fresh Squeezed	\$ 5.



Salads / Soup

Baby Spinach Salad

Baby Spinach with Applewood Smoked Bacon, Cherry Tomatoes, Red Onions, Mushrooms, and Hard Boiled Egg / White Balsamic Vinaigrette Dressing
\$8.

Summer Salad

Local Mixed Greens, Tomatoes, Red Onions, Fresh Berries, and Sunflower Seeds
Served with your Choice of Dressing
\$7.

Southwest Caesar Salad

Crisp Romaine Lettuce with Roasted Corn, Grilled Peppers, Toasted Tortillas, and Chipotle Caesar Dressing
\$7.

Add Salmon \$7. Add Roasted Chicken \$5.

Southwestern Tortilla Soup with Oven Roasted Organic Chicken

Served with Toasted Tortilla Strips
\$6.5

Appetizers

Fire Roasted Salsa and Chipeta Chips

\$5.

Add Four Corners Queso \$3.

Cilantro and Coriander Shrimp Cocktail

\$9.

Mahi Mahi Fish Tacos

Grilled Pacific Whitefish on White Corn Tortillas served with Nappa Cabbage Slaw
\$10.

Brie and White Cheddar Cheese Quesadilla

Brie and White Cheddar Cheese, Grapes, Cherry Tomatoes, Cilantro and a Fresh Fruit Salsa
\$7.

Add Shrimp \$4.

Colorado Bison Bites with Sweet Onion Aioli

Our own Sliders - Succulent and Lean
\$9.



- Entrees served with Fresh Bread / and Soup or Salad of Choice / and Chef's Seasonal Vegetables, and your choice of Chipotle Potato Pearls, Rice Pilaf, Mushroom Risotto, Creamy Polenta, or Cilantro/Lime Quinoa
-Vegetarian and Gluten free options available

Entrees

Blue Corn Crusted Mahi Mahi

Pacific White Fish with a Beurre Blanc Cream Sauce

\$18.5

Local Lamb Chop T-Bone Dijonaisse

Dijon Demi with Fresh Herbs

\$22.

Oven-Roasted Free Range Chicken Breast

Roasted to perfection with a Rosemary and Thyme Aus Jus

\$15.

Rocky Mountain Rainbow Trout

Panko Crusted and Pan Seared, served with a White Wine Sage Butter Sauce

\$15.

Prime SW Colorado Ranch Charbroiled Sirloin

With a rich Red Wine and Shallot Sauce

\$24.

BBQ Smoked Wild Salmon

Kiss of Apple Wood, served with Sweet Olathe Corn Puree

\$17.

Cajun Shrimp Pasta

In a delicate White Wine Garlic Sauce on Angel Hair Pasta

\$16.5

Vegetable Gourmand

Farmers Market Fire Roasted Seasonal Vegetables

\$14.

Add Shrimp \$6.5 Add Chicken \$5.

Desserts / Flambe'

- Fresh Fruit Fosters caramelized with Spiced Rum on "Dulce de Leche" Ice Cream

- Daily Dessert Specials presented by our local bakery "Sweet Cakes"



WINES / BEERS / BEVERAGES

WINES

Glass

Bottle

Sparkling

Korbel Brut , California	\$ 6	\$ 11 (1/2 bottle)
La Marca Prosecco, Italy	\$ 8	\$ 28
Tattinger Brut la Francaise, France		\$ 48

White

2005 Grand Ardeche Chardonnay, France	\$ 8	\$ 28
Bonterra Chardonnay, California ,(Organic)	\$ 7	\$ 24
Casa Lapostolle Savignon Blanc, Chili (Organic)	\$ 8	\$ 28
Fetzer Pino Grigio, California	\$ 6	\$ 21
San Telmo Torrontes, Argentina	\$ 6	\$ 21
Grand River Vineyards White Meritage, Colorado	\$ 5	\$ 19

Red

Casa Lapostolle Cabernet Savignon, Chili (Organic)	\$ 8	\$ 28
A by Acacia Pinot Noir, California	\$ 8	\$ 28
Bonterra Merlot, California (Organic)	\$ 7	\$ 24
Ergio Rioja Tempermillo	\$ 8	\$ 28
Don Paula Los Cardos Malbec, Argentina	\$ 7	\$ 28
Grand River Vineyards Red Meritage, Colorado	\$ 5	\$ 19

Beverages

Coke, Diet Coke, Ginger Ale, Sprite	\$ 2
Root Beer, Ginger Beer	\$ 3
Milk, Coffee, Hot Tea, Iced Tea	\$ 2
Espresso / Cappuccino / Latte	\$ 4

Bottled Water

Mineral	\$ 3
Spring	\$ 3

Beers

Draft Micro Brews	\$ 4		
Fat Tire	\$ 4		
Sunshine Wheat	\$ 4		
Colorado Amber Lager (A.C. Golden)	\$ 4		
Dales Pale Ale (Oskar Blues)	\$ 4		
Durango Dark Lager	\$ 4		
Cutthroat Porter	\$ 4		
Bard's Beer (Gluten Free)	\$ 4		
		Budweiser	\$ 3
		Bud Light	\$ 3
		Coors	\$ 3
		Coors Light	\$ 3
		Pacifico	\$ 3
		Michelob Ultra	\$ 3