

VILLAGE STEAKHOUSE

EARLY BIRD SPECIAL!

Order before 6:00PM & receive **20% OFF** your entrées!

This offer also applies to "to go" orders! (All offers exclude tax, alcohol, & gratuity.)

Special Children's Menu · 30 Wines for Under \$30

All items available

TO GO!

5-9PM

Reservations line open at 3:00PM

Serving dinner nightly, 5-10PM

40 Elbert Lane, above the lobby in the Wildwood Lodge

970-923-8289

SALAD BAR

Try our fabulous 46-item salad bar!

Featuring:

Mixed greens

Caesar salad

Pasta salads

Fresh vegetables

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

A selection of two fresh soups daily.

\$18

Add salmon, shrimp, or chicken, \$9

STARTERS

Shrimp Martini

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

Crab Dip

Lump crab meat blended with sherry and three cheeses, served with assorted crackers, \$12

Beer-Battered Onion Rings

Spiced beer-battered onion rings served with smoky ranch dipping sauce, \$9

Buffalo Short Ribs

Chinese five-spiced accented buffalo short ribs
slowly braised in ginger and citrus, \$13

Stuffed Portabella Mushroom

Sautéed artichokes, roma tomatoes and spinach
stuffed in a marinated portabella mushroom cap,
and accompanied by a smoked Cheddar cream sauce. \$12

Game Sausage Trio

Grilled wild boar with cranberries, duck with foie gras,
pheasant with hazelnuts, and cognac sausages
served with cranberry relish and Dijon mayonnaise, \$12

Rocky Mountain Oysters

For the truly adventurous!

Served with a pepper-sage aioli. \$9

All Entrées include the Salad Bar. We proudly serve the finest choice Sterling Silver® beef available. All steaks served with your choice of baked potato, rice, garlic mashed potato, sweet potato fries, or steak fries, and winter vegetables.

STEAKS

Slow Roasted Premium Sterling® Prime Rib

Garlic & herb rubbed, served with horseradish- dill sauce and au jus.

8 oz., \$20 ~~20~~ 12 oz., \$28 ~~28~~ 16 oz., \$32

Larger cuts available for \$2 per ounce.

Colorado Rack of Lamb

Herb-encrusted and served with a
cayenne and stone ground mustard vinaigrette, \$32

BBQ Baby Back Ribs

A full slab of our tender pork ribs, \$25

Half slab, \$20

Pork Chop

Bone-in pork chop marinated in dark rum and citrus,
topped with a maple pecan glaze, \$20

Hunter's Special

Our Chef's nightly wild game special,

Market Price

SIGNATURE STEAKS

*All steaks served with choice of sauce bordelaise, béarnaise, Gorgonzola butter,
green peppercorn or chimichurri sauce.*

10 oz. Sirloin

\$24

14 oz. Ribeye

\$32

12 oz. NY Strip

\$30

7 oz. Sterling Silver® Filet Mignon

\$34

20 oz. Porterhouse

A tenderloin and strip steak in one package, wow!

\$40

ADD-ONS

Lobster Tail, \$11 * Shrimp, \$9 * Ribs, \$9 * Chicken, \$8 * Crab legs, \$11

BESIDES STEAKS

Ruby Red Trout

Topped with a crawfish and artichoke gratin, \$26

Fresh Catch of the Day

Our Chef's nightly creation,

Market Price

Grilled Teriyaki Chicken

Teriyaki marinated with grilled pineapple,
tangy and sweet!

\$24

Harvest Squash Ravioli

Sweet butternut squash-stuffed pockets
topped with goat cheese, fresh spinach, and sage,
tossed in a toasted hazelnut butter sauce, \$20

Shrimp Scampi

Sautéed shrimp and tomatoes over lemon pepper pasta,
white wine lemon garlic herb butter, \$24

Lobster Tail

Three 4 oz. butter-poached lobster tails,
served with drawn butter and lemon...indulge yourself!

\$38

Alaska King Crab Legs

A delicate treat from the deep cold waters of the Pacific Ocean.

Served butter-poached with lemon and drawn butter.

Half lb., \$24

Full lb., \$39

ADDITIONAL SIDES

Sautéed mushrooms or sautéed onions,

\$4 each

\$1 for any substitutions on all plates, \$3 split charge

BEVERAGES

Steakhouse Coffee

Frangelico, maraschino cherry juice, chocolate, and coffee.
Add whipped cream and top with a cherry and you are hooked!
\$6.50

Bottle Beer

Coors Original	\$4.00	Amstel Light	\$4.75	Heineken.....	\$4.75
Budweiser	\$4.00	Boulder Singletrack	\$4.75	New Castle	\$4.75
Bud Light	\$4.00	Corona	\$4.75	Samuel Adams Lager	\$4.75
Miller Lite	\$4.00	Fat Tire	\$4.75	Molson X non-alcoholic	\$4.50

On Tap

Coors Light	\$3.50	Molson Canadian	\$4.50
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Non-Alcoholic

Coffee	\$3.00	Mineral Water	\$3.00	Iced tea	\$3.00
Tea	\$3.00	Soft Drinks	\$3.00	Lemonade	\$3.00

DESSERTS

Mile High Cheese Cake

With your choice of chocolate, strawberry,
or raspberry topping, \$7

Black Forest Bread Pudding

Served hot with whiskey hard sauce, crème anglaise,
and cherry compote, \$7

Tiramisu

Topped with chocolate sauce, cocoa, and whipped cream, \$8

Chocolate Bourbon Pecan Pie

Served with a whiskey hard sauce, \$9

Strawberry Shortcake

Big enough for two! Ice cream, pound cake, and strawberries
topped with whipped cream, \$12

Chocolate or Vanilla Ice Cream

One scoop, \$4
Two scoops, \$5