

Caroline's

Dinner 2019

Cheese and Charcuterie: ^{GF} Enough to share, the Chef's selection of cheeses and charcuterie with accompaniments. **28**

Oysters Rockefeller:* Named for the richest American at the time of introduction. In this classic creole presentation, oysters are topped with sautéed greens, cream, Parmesan Reggiano cheese and broiled golden. Finished with sauce hollandaise. **15**

Creole Crab Cakes: Succulent lump crab meat, lightly seasoned, formed into delicate cakes, pan seared and served with sauce remoulade. **14**

Ahi Tuna: Seared rare, our Yellowfin is served chilled and accompanied by wakame salad, soy sauce, wasabi aioli and pickled ginger. **15**

French Onion Au Gratin 7 Gazpacho 7

Entree Salads

Caroline's House Salad: ^{GF} Tender Mixed greens, heirloom cherry tomato, wine poached apple slices, and seasonal additions. **8**

Caesar Salad:* ^{GF} House-made dressing shines on crisp romaine, house croutons, grilled lemon, and Parmesan. **9**

Fresh Spinach Salad: ^{GF} Crisp and tender spinach is tossed in house-made poppy seed dressing and garnished with toasted walnuts, sweet dried cranberry and mild goat cheese. **9**

Add grilled chicken breast, **5**; poached Gulf shrimp, **8**; beef sirloin,* **10**, salmon filet **10**

House-made dressings: peach balsamic, ranch, peach blue cheese or poppy seed dressings, plus EVOO & balsamic vinegar..

Mains

Ribeye Filet:* ^{GF} The very heart of Prime grade ribeye, with all external fat removed, char-broiled, floated on a bed of cheddar cheese grits and finished with porcini mushroom demi-glaze. **36**

Prime Sirloin:* ^{GF} Charbroiled USDA Prime top sirloin steak, with blistered tomato and caramelized onion pan sauce. Served on roasted fingerling potatoes. **21**

Colorado Lamb Chops:* Marinated in olive oil, fresh herbs and garlic. Char-broiled, served on brown butter gnocchi and finished with mint chimichurri. **38**

Quinoa And Portobello Mushroom: ^{GF} Red Quinoa with roasted vegetables and marinara complement the earthy body of marinated Portobello mushroom strips. **18**

North Sea Roast Salmon:* ^{GF} Sustainable, non GMO, North Sea salmon filet is oven roasted on a bed of seaweed salad to enhance the clean flavors of this clean fish. Finished with lemon beurre blanc and served with quinoa blend. **26**

Colorado Honey Trout: Seasoned, marinated and pan seared to enhance the sweet flavors of Colorado Frontier Trout Ranch® sustainably raised rainbow trout. Served with honey mustard burre blanc on roasted fingerling potatoes. **26**

Chicken Marsala: Tender breast of chicken is gently sautéed with mushrooms and red onion, then finished with a marsala wine-whole butter sauce and served with fingerling potatoes. **22**

Truffled Lobster Mac and Cheese: Lobster, black truffle zest, pasta, house blend cheese sauce, onion, garlic, bell peppers, white truffle oil drizzle. **15**

Smoked Bison Meatloaf: Colorado bison, Angus beef, poblano peppers, heirloom carrots, onion, garlic and seasonings. WCI smoke-roasted with peach BBQ glaze, porcini mushroom demi-glaze and cheddar cheese-popcorn grits. **20**

Dessert

Peach Bread Pudding: Palisade's favorite fruit creates a divine upgrade to this humble dessert. Served warm, with salted caramel sauce and garnished with crème fraiche. **7**

Flourless Chocolate Torte: ^{GF} Deep, dark chocolate, rich chocolate ganache and luscious Chambord raspberry coulis. **7**

Bookcliffs' Sundae: Enstrom's premium ice cream or peach sorbet with your choice of house made hot fudge or fresh berry topping. **7**

Crème Brulee: Classic egg custard with caramelized sugar topping. **7**

***Note:** These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

^{GI} Ingredients are gluten free. ^{GF} Gluten free ingredient preparation available upon request, \$2 charge may apply.

We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.

One check per table. Parties of 6 or more may be subject to 20% gratuity.

We source our ingredients to provide the best value in ecologically sustainable and socially responsible products from local, regional, national and international suppliers as regulation and seasonal availability permits. Our kitchen garden provides us with an abundance of produce.