

Caroline's

Lunch

French Onion Au Gratin 7 Gazpacho 7

Cheese and Charcuterie: ^{GFO} 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

Salads

Caroline's Chicken Salad: A classic combination of poached chicken breast, celery, apple, grapes and nuts on bed of mixed greens. 11

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

Caesar Salad: ^{*GFO} 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; or beef sirloin,* 8.

Choice of house- made peach balsamic, ranch, peach blue cheese, and poppy seed dressings.

Sandwiches and Larger Plates

Caroline's Luncheon Steak: ^{*GF} Charbroiled USDA Prime top sirloin steak, with blistered tomato and caramelized onion pan sauce. Served with a choice of sides. 18

Bison Meatloaf: Colorado bison and beef are seasoned and slow roasted to ensure maximum flavor. Glazed with house peach BBQ sauce, this luncheon portion is served with choice of sides. 14

Bookcliffs Burger: ^{*GFO} Choose Colorado bison or ground beef, choice of cheddar, gruyere or provolone cheeses; served on grilled ciabatta with WCI tomato jam and choice of sides. 12

Better than a Burger: ^{GF} Vegetable protein that looks and satisfies like beef, only better. Non-GMO, no antibiotics, soy and gluten free, served on a Gluten Free bun. Choice of sides. 15

Colorado Chicken Sandwich: ^{GFO} Herb marinated, charbroiled breast of chicken, Dijon mayonnaise, grilled ciabatta bun and choice of sides. 10

Turkey Club: ^{GFO} Triple decked classic on toasted whole wheat with lettuce, tomato, mayonnaise and bacon with choice of side. 10

Tacos: ^{GF} Choose house smoked BBQ pulled pork or spiked salmon. 15

WCI Rueben: Shaved corned beef brisket on grilled marble rye, sweet sauerkraut, gruyere cheese and 1000 island dressing. Includes your choice of sides. 12

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

Sides include salad, French fries, sweet potato fries, cole slaw or fruit cup

Dessert

Peach Bread Pudding: Palisade's favorite fruit creates a divine upgrade to this once 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 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.

^{GF} Ingredients are gluten free. ^{GFO} 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 are happy to provide additional plates for sharing your menu selections.

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.