

Caroline's

Dinner

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

Honey Roasted Tomato and Goat Cheese Crostini: ^{GFO}

Crusty, house made bread is grilled, then spread with cool Colorado chevre, topped with warm, honey-roasted tomatoes and finished with fresh basil and sea salt. **7**

Prosciutto e Melone: The freshest, juicy fruit available, wrapped with lush Italian Prosciutto de Parma, spiked with fresh lime juice and finished with Balsamic pearls and fresh mint chiffonade. **9**

Truffled Lobster, Cheese and Pasta: Sweet lobster, black truffle zest, pasta, house blend cheese sauce, onion, garlic, bell peppers, white truffle oil drizzle. **12**

Salmon Cakes: Scottish salmon is lightly seasoned and formed into delicate cakes, pan seared and served with sauce remoulade. **12**

French Onion Au Gratin 7 Soup Du Jour 6/8

Salads

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. **8**

Add grilled chicken breast, **5**; poached Gulf shrimp, **8**; or beef tenderloin tips.* **8**

House made dressings: peach balsamic, ranch, peach blue cheese or poppy seed dressings.

Mains

Caroline's Flat Iron Steak: ^{*GF} Charbroiled USDA Choice Flat Iron steak, with blistered tomato and caramelized onion pan sauce. Served with a choice of brown butter gnocchi, cheddar cheese white popcorn grits or roasted fingerling potatoes. **19**

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

New York Strip Steak*: ^{GF} Individually hand cut and trimmed by our chef, this is his steak of choice. Carefully seasoned and char-broiled, then finished with bacon and Bay Blue cheese butter. **38**

Colorado Lamb Chops*: ^{GF} Marinated in olive oil, fresh lemon and garlic. Seasoned and charbroiled, then finished with fresh mint chimichurri on brown butter gnocchi. **39**

Quinoa Stuffed Portobello Mushroom: Red Quinoa with roasted vegetables and a kicked up marinara complement the earthy body of a marinated Portobello mushroom cap. **18**

Cedar Planked Salmon*: ^{GF} Sustainable, non GMO, fresh Scottish salmon filet is char-broiled on a cedar plank to enhance the subtle flavors of the Colorado honey and Vermont maple glaze. **26**

Colorado Honey Trout: ^{GF} 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**

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

Mains include a choice of soup du jour or side salad and vegetable du jour.

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 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.