



Starters

Cheese and Charcuterie ^{GFO}: Chef's selection of cheese and charcuterie with accompaniments. 25

Crostini Tapenade ^{GFO}: WCI baguette, mixed Mediterranean country olives, herbs, garlic, extra virgin olive oil. 9

Sausage Sampler: Grilled buffalo, pheasant and lamb sausages, assorted condiments. 15

Wine Recommendation: Colterris Coral, White Cabernet Sauvignon

Soups and Salads

Soup Du Jour 6/8 **French Onion Au Gratin** 7

Caesar Salad ^{GFO}:* Crisp romaine, house croutons, grilled lemon, parmesan, house-made dressing.* 9
Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8

Fresh Spinach Salad ^{GF}: Tender greens tossed in our house bacon vinaigrette, garnished with sweetened cranberry and mild goat cheese. 9 *Wine Recommendation: Wine Country Inn, Ten Acre Sauvignon Blanc*

Wine Country Inn House Salad ^{GF}: Mixed greens, heirloom cherry tomato, cabernet poached apple, seasonal additions. 8 Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8
House-made dressings: peach white balsamic, peach blue cheese, ranch.

Entrees

New York Strip Steak ^{GF}:* Hand cut premium beef, roasted potato wedges. 35 ^{GF}

Wine Recommendation: Wine Country Inn, Ten Acre Red, Meritage Blend

Braised Pork Shank ^{GF}: Kurabuta pork, roasted and braised in white wine with prosciutto, porcini mushrooms and mirepoix vegetables, served on cheddar cheese grits. 24 *Wine Recommendation: Talon, Pinot Grigio*

Cedar Planked Salmon Filet ^{GF}:* Honey glazed, roasted on a cedar plank. Wild caught sustainable Scottish salmon melts with flavor enhanced by quinoa blend: 25 *Wine Recommendation: Plum Creek, Chardonnay*

Colorado Lamb Chops:* Pan-seared Colorado lamb, mint chimichurri, roasted potato wedges. 35

Wine Recommendation: Colterris, Malbec

Flame Kissed Quail ^{GF}: Hand-rubbed seasonings, guacamole cream, quinoa blend, pine nuts. 24

Wine Recommendation: Wine Country Inn, Chardonnay

Chicken, Shrimp and Sausage Gumbo: Deep flavors from slow cooking method. Tender and mildly spiced. 18

Wine Recommendation: Whitewater Hill, Cabernet Sauvignon

Quinoa Stuffed Portobello Mushroom ^{GF}: Red quinoa, roasted vegetables and kicked up marinara complement the earthy body of a marinated portobello mushroom cap. 16

Wine Recommendation: Wine Country Inn, Merlot

Entrees served with choice of soup or side salad and vegetable du jour.

C'est la vie!

Peach Bread Pudding: Palisade's favorite fruit with caramel sauce, crème anglaise. 6

Chocolate Torte ^{GF}: Flourless dark chocolate torte, rich chocolate ganache, luscious Chambord raspberry coulis. 6

Ice Cream or Sorbet: Enstrom's super premium seasonal flavor ice cream or peach champagne sorbet. 6

***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} Menu item is Gluten Free. ^{GFO} Gluten free presentation 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.