



## Lunch

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

**Cheese and Charcuterie:**<sup>GFO</sup> Enough to share, the Chef's selection of four cheeses and four charcuterie with accompaniments. **28**

**Honey Roasted Tomato and Goat Cheese Crostini:**<sup>GFO</sup> Crusty, house made bread is grilled then spread with cool Colorado chevre then topped with warm, honey roasted tomatoes and finished with fresh basil and sea salt. **6**

**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**

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### Salads

**Caroline's House Salad:**<sup>GF</sup> Tender Mixed greens, heirloom cherry tomato, wine poached apple slices, and seasonal additions. **8**

**Caesar Salad:**<sup>\*GFO</sup> House-made dressing shines on crisp romaine, house croutons, grilled lemon, and Parmesan. **9**

**Fresh Spinach Salad:**<sup>GF</sup> 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,\* **8** to any above salad.

Choice of house made peach balsamic, ranch, peach blue cheese, poppy seed or orange vinaigrette dressings.

### Sandwiches

**Bookcliffs Burger:**<sup>\*GFO</sup> Choose Colorado bison or fresh 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:**<sup>GF</sup> Vegetable protein that looks and satisfies like beef, only better. Non-GMO, no antibiotics, soy and gluten free. Complete with a side salad or fruit cup. **15**

**Colorado Chicken Sandwich:**<sup>GFO</sup> Herb marinated, charbroiled breast of chicken, Dijon mayonnaise, grilled ciabatta bun and choice of sides. **10**

**Grilled Cheese:** Classic cheddar on sourdough. Pair with a cup of soup du jour or choice of sides. **8**

**WCI Reuben:** Shaved corned beef brisket on grilled marble rye, sweet sauerkraut, gruyere cheese and 1000 island dressing. Choice of side. **12**

**Tacos:**<sup>GF</sup> Choose house smoked BBQ pulled pork or mildly spiced Mahi-Mahi. **15**

**Turkey Club:**<sup>GFO</sup> Triple decked classic on toasted whole wheat with lettuce, tomato, mayonnaise and bacon with choice of side. **10**

Sides include choice of Caroline's or Caesar side salad, French fries, veggie fries, cole slaw or fruit cup

### Entrees

**Duck Quesadilla:** Duck Confit is matched with brie cheese, Palisade peach preserves and southern style chow-chow, grilled on a flour tortilla and served with sour cream, guacamole and house-made fresh Pico de Gallo. **10**

**Smoked Bison Meatloaf:** Colorado bison, beef, poblano pepper, carrot, onion, garlic and seasonings are combined and smoke-roasted on site to ensure maximum flavor. Glazed with our house peach BBQ sauce and porcini mushroom demi-glaze. This luncheon sized portion includes your choice of French fries, veggie fries, cole slaw or fruit cup. **14**

**Caroline's Flat Iron Steak:**<sup>\*GF</sup> Charbroiled USDA Prime Flat Iron, blistered tomato with caramelized onion pan sauce and choice of French fries, veggie fries, cole slaw or fruit cup. **17**

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

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

**Quinoa Stuffed Portobello Mushroom:**<sup>GF</sup> Red quinoa, roasted vegetables and kicked up marinara complement the earthy body of a char-broiled, marinated Portobello mushroom cap. **16**

Entrees served with choice of soup or side salad.

### 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:**<sup>GF</sup> 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**

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**\*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.

<sup>GF</sup> Ingredients are gluten free. <sup>GFO</sup> 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.