



# GATES GRILLE DINNER

COLORADO CONTEMPORARY CUISINE



## BEGINNINGS

Soup of the Day	6
Calamari Fries Garlic, Pepper, Lemon Chive, Aioli	12
Lobster Mac & Cheese Smoked Gouda Crème	12
Shrimp Cocktail Poached White Tiger Shrimp, Roasted Tomato Hatch Chili Sauce	12
Leader Board Chef's Selection of Imported Cheese, Local Honey Comb, House Made Apple Chips, Grape Tomatoes, Grapes, Dried Figs, Candied Pecans, Lahvosh	12
Kale Salad Goat Cheese, Pear, Strawberries, Carrots, Candied Pecans, Pork Belly, Warm Whole Grain Mustard Vinaigrette	8
Caesar Salad Crisp Romaine Hearts, Pecorino Romano, Focaccia Croustades, Creamy Caesar Dressing	8

## CHEF'S FEATURE

Roasted Colorado Lamb Shank Steel Cut Oats, Leeks, Wild Mushroom, Rosemary Infused Demi Glaze	32
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## CHEF PREPARATIONS

Red Bird Farms "All Natural" Pan Seared Chicken Breast Roasted Carrot Puree, Wilted Kale, Tomato and Smoked Bacon, Candied Pecans	24
Shrimps and Cellentani Pasta Spicy Blackened Shrimp, Sundried Tomatoes, Pecorino Cream Sauce	26
Summit Creek Lamb Lollipops Dijon and Pecan Crusted Colorado Lamb, Rosemary Marsala Demi-Glaze	29
Lombardi Brothers Whiskey Grilled Pork Chop Yukon Whipped Potatoes, Grilled Asparagus, Blackberry Whiskey Demi	26

## FROM THE FARM

Choose Your Preparation  
Grilled | Blackened

6 oz Filet Mignon	38
12 oz New York Strip	39
22 oz Delmonico Ribeye	42

### Sauces

Blackberry Whiskey Demi, Horseradish Crème,  
Béarnaise, Rosemary Marsala Demi

## FROM THE SEA

Choose Your Preparation  
Grilled | Blackened | Cedar Baked | Seared

Colorado Trout	27
Red Snapper	29
Pacific Northwest Salmon	29

### Sauces

Lemon Beurre Blanc, Béarnaise,  
Caper Brown Butter

## SHAREABLE SIDES

Grilled Asparagus, Lemon, Sea Salt	8	Roasted Foraged Mushrooms, Caramelized Cipolini Onions	8
Crispy Brussel Sprouts, Grain Mustard Vinaigrette	8	Whipped Potatoes, Pork Belly Aged Cheddar, Scallion Crème	8

*Pricing does not reflect the 20% Country Club member discount*

*Our Culinary Team is always willing to accommodate most requests. Please inform your server of any food allergies.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.*



The Country Club of Colorado  
at Cheyenne Mountain Resort

