



**GATESGRILLE**  
AT COUNTRY CLUB OF COLORADO

## STARTERS

<b>Clam Chowder</b> Fine Herbs, Smoked Chili Oil	<b>\$8.00</b>
<b>Pretzel Putters</b> Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue	<b>\$10.00</b>
<b>Birdies</b> 8 Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks <i>Choice of Ranch or Bleu Cheese</i>	<b>\$13.00</b>
<b>Ceviche</b> Mahi Mahi, Shrimp, Tortilla Chips Garnished with Pickled Onions and Herbs	<b>\$14.00</b>
<b>Arancini</b> Fried Tomato Basil Rice, Parmesan Cheese, Marinara Sauce	<b>\$10.00</b>
<b>Mini Crab &amp; Lobster Rolls</b> Lobster & Crab Salad, Lobster Bisque Aioli, Cabbage Slaw, Potato Chips	<b>\$14.00</b>
<b>Pepper Crusted Seared Ahi Tuna</b> 3 bites of Ahi Tuna on Pickled Cucumber with Citrus Aioli	<b>\$18.00</b>
<b>Seared Scallops</b> Butternut Squash Caponata, Candied Golden Raisins, Capers, Toasted Pine Nuts, Beurre Blanc	<b>\$16.00</b>

## SALADS

<b>Grilled Caesar Salad</b> Hearts of Romaine, Parmesan, Garlic Herb Croutons, Caesar Dressing <i>*Add Salmon \$8</i>	<b>\$14.00</b>
<b>Chicken Cobb Salad</b> Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado	<b>\$14.00</b>
<b>Alluvia Spa Salad</b> Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Oranges, Candied Pecans, Sage Vinaigrette <i>*Add Chicken \$4 or Salmon \$8</i>	<b>\$14.00</b>

## PASTAS

<b>Spaghetti and Meatballs</b> San Marzano Tomato Sauce, Fresh Basil, Parmesan	<b>\$24.00</b>
<b>Linguine Carbonara</b> Guanciale, Parmesan, Black Pepper	<b>\$22.00</b>
<b>Wild Mushroom Ravioli</b> Sweet Peas, Crispy Mushrooms, Parmesan	<b>\$22.00</b>

# Dinner MENU

## SPECIALTY PIZZA

<b>Pomodoro Napolitano</b> San Marzano Tomato Sauce, Garlic Confit, Fresh Mozzarella, Basil	<b>\$14.00</b>
<b>Tartufo</b> Mushroom Puree, Italian Spiced Mascarpone, Ricotta, Truffle Oil, Truffle Salt, Parmesan, Chopped Herbs	<b>\$18.00</b>
<b>Spinaci</b> Cream and Garlic Braised Spinach, Arugula, Fresh Mozzarella, Prosciutto de Parma, Parmesan	<b>\$18.00</b>

## ENTRÉES

<b>Pan Roasted Chicken</b> Roasted Fingerling Potatoes, Seasonal Vegetables, Thyme Au Jus	<b>\$26.00</b>
<b>Chicken Piccata</b> Lemon Caper Sauce, Linguine, Asparagus	<b>\$26.00</b>
<b>Classic Meatloaf</b> Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables	<b>\$26.00</b>
<b>Ribeye</b> Ribeye, Béarnaise, Garlic Mashed Potatoes, Seasonal Vegetables	<b>\$36.00</b>
<b>Atlantic Salmon</b> Olive Oil Crusted, Roasted Fingerling Potatoes, Seasonal Vegetables	<b>\$28.00</b>
<b>Classic Burger</b> 8oz Ground Chuck Patty, Lettuce, Tomato, Onion, Swiss or White Cheddar <i>Fries or Sweet Potato Fries</i> <i>*Onion Rings can be added for \$4</i>	<b>\$16.00</b>
<b>Cheyenne Mountain Burger</b> 8oz Bison Patty, Lemon Herb Aioli, Applewood Smoked Bacon, White Cheddar, Jalapeno Marmalade, Arugula, Tomato <i>Fries or Sweet Potato Fries</i> <i>*Onion Rings can be added for \$4</i>	<b>\$18.00</b>
<b>Impossible Burger</b> Vegan Patty, Iceberg Slaw, Pickle Chips, Red Onion, Cheddar Cheese, Thousand Island <i>Fries or Sweet Potato Fries</i> <i>*Onion Rings can be added for \$4</i>	<b>\$16.00</b>

## DESSERTS

<b>Passion Fruit Cake</b>	<b>\$10.00</b>
<b>Strawberry Cake</b>	<b>\$10.00</b>
<b>Turtle Molten Chocolate Cake</b>	<b>\$10.00</b>
<b>Salted Caramel Cheesecake</b>	<b>\$10.00</b>
<b>Tiramisu</b>	<b>\$10.00</b>