



GATESGRILLE
AT COUNTRY CLUB OF COLORADO

STARTERS

Clam Chowder Fine Herbs, Smoked Chili Oil	\$8.00
Pretzel Putters Salted Pretzel Sticks, IPA Mustard Sauce, Cheese Fondue	\$12.00
Birdies 8 Chicken Wings, Choice of BBQ, Buffalo, Cajun Dry Rub, Celery Sticks <i>Choice of Ranch or Bleu Cheese</i>	\$16.00
Ceviche Mahi Mahi, Shrimp, Tortilla Chips Garnished with Pickled Onions and Herbs	\$14.00
Arancini Fried Tomato Basil Rice, Parmesan Cheese, Marinara Sauce	\$10.00
Mini Crab & Lobster Rolls Lobster & Crab Salad, Lobster Bisque Aioli, Cabbage Slaw, Potato Chips	\$14.00
Pepper Crusted Seared Ahi Tuna 3 bites of Ahi Tuna on Pickled Cucumber with Citrus Aioli	\$18.00
Seared Scallops Butternut Squash Caponata, Candied Golden Raisins, Capers, Toasted Pine Nuts, Beurre Blanc	\$16.00

SALADS

Caesar Salad Hearts of Romaine, Parmesan, Garlic Herb Croutons, Caesar Dressing	\$12.00
Chicken Cobb Salad Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Gorgonzola, Avocado	\$14.00
Alluvia Spa Salad Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Oranges, Candied Pecans, Sage Vinaigrette	\$16.00

ADD TO ANY SALAD

Salmon +\$8 | Grilled Chicken Breast +\$6
Skirt Steak +\$10

PASTAS

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

Dinner MENU

SPECIALTY PIZZA

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

ENTRÉES

Pan Roasted Chicken Roasted Fingerling Potatoes, Seasonal Vegetables, Thyme Au Jus	\$30.00
Chicken Piccata Lemon Caper Sauce, Linguine, Asparagus	\$26.00
Classic Meatloaf Angus Ground Beef, Tomato Sauce, Garlic Mashed Potatoes, Seasonal Vegetables	\$26.00
Ribeye Ribeye, Béarnaise, Garlic Mashed Potatoes, Seasonal Vegetables	\$42.00
Atlantic Salmon Olive Oil Crusted, Roasted Fingerling Potatoes, Seasonal Vegetables	\$28.00
Classic Burger 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>	\$16.00
Cheyenne Mountain Burger 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>	\$18.00
Impossible Burger 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>	\$16.00

DESSERTS

Pineapple Upside Down Cake	\$12.00
Strawberry Cake	\$12.00
Turtle Molten Chocolate Cake	\$12.00
Salted Caramel Cheesecake	\$12.00
Tiramisu	\$12.00