



Waterfront Grille

Starters

Chicken Wings GF	14
<i>original, buffalo, Thai chili, BBQ, or spicy dry rub, served with Ranch or blue cheese and veggie sticks</i>	
Game Meat Meatball Trio	8
<i>elk, bison, and venison meatballs served with apricot sauce</i>	
Diver Scallops GF	14
<i>quinoa, marcona salsa verde, pickled shallot</i>	
Ahi Tuna Tartare *GF	12
<i>tender pieces of tuna tossed with a sesame ginger sauce, placed on top of an avocado cucumber salad</i>	
Bacon Brown Sugar Chicken GF	10
<i>tender chicken wrapped in bacon and caramelized with brown sugar</i>	
Blueberry Cream Cheese Stuffed Poppers GF	12
<i>bacon wrapped jalapenos stuffed with blueberry cream cheese</i>	
Bacon Wrapped Jumbo Shrimp GF	14
<i>served with a tangy citrus salsa</i>	
The EPR Nachos	12
<i>queso sauce, sour cream, pico, guacamole, and your choice of chicken – 6 steak - 7 elk - 9</i>	
Elk-Parsnip Stuffed Mushrooms	10
<i>colorado elk, brown mushroom, cream cheese, parmesan</i>	
Charcuterie and Cheese Board	16
<i>locally-sourced meat and cheese</i>	
Grilled Sausage Board	18
<i>rabbit rattlesnake jalapeno sausage, ipa wild boar sausage, rocky mountain oyster stout bar sausage, grain mustard, crostini</i>	
Artichoke Dip v	10
<i>served in a bread bowl</i>	
Hummus Tahini Vg	8
<i>chickpea hummus with herbed flatbread</i>	
Short Rib Empanadas	12
<i>beef short rib and a house-made spice blend wrapped in a flakey crust</i>	

Soups & Salads

Award-Winning Bison Chili GF	9
<i>served with green onion, sour cream, shredded cheese</i>	
French Onion Soup	8
<i>gruyere, fresh baguette</i>	
Poblano-Zucchini Soup GF	8
<i>chili lime pepitas, coconut, shishito peppers, cotija, chili oil</i>	
Soup of the Day	9
<i>ask your server about the soup du jour</i>	
Greek Quinoa Salad v GF	16
<i>red quinoa, roasted red bell pepper, cucumber, zucchini, cherry tomatoes, sun dried tomatoes, artichoke, watercress, arugula, mint, radish, feta cheese</i>	
Spinach Salad v GF	16
<i>baby spinach, Fuji apples, red onion, pomegranate seeds, candied pecans, feta cheese</i>	
Garden Salad v	14
<i>mixed greens, pepperoncini, black olives, cucumber, red onion, cherry tomato, croutons, parmesan cheese</i>	
Mediterranean Salad v GF	12
<i>green & black olives, cherry tomatoes, cucumber, red onion, feta cheese, mediterranean dressing</i>	

Add protein to your salad

Chicken 6, steak 7, elk 9, jumbo shrimp 9, tuna 10



GF – These items are gluten free

V – Vegetarian

Vg – Vegan

* – This item may be served undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Waterfront Grille

Burgers & Sandwiches

Waterfront Burger *	17
<i>eight ounces prime Angus beef or bison, tomato, onion, lettuce, aged white cheddar, brioche bun, hand-cut fries</i>	
Jameson Blue Cheese Burger *	19
<i>blue cheese stuffed beef patty, crispy onions, Jameson whiskey glaze, Guinness cheese sauce, brioche bun, hand-cut fries</i>	
Pulled Pork Sandwich	17
<i>slow roasted bbq pork, coleslaw, pickles, brioche bun, and hand-cut fries</i>	
Rustic Chicken Sandwich	16
<i>grilled chicken, caramelized onions, green leaf lettuce, and gruyere, served on rustic bread with hand-cut fries</i>	
Mahi Mahi Street Tacos	19
<i>blackened mahi mahi, avocado lime sauce, red & green cabbage, pico, fresh flour tortilla</i>	
Prime Rib French Dip	19
<i>au jus, caramelized onion, provolone cheese, hoagie roll, hand-cut fries</i>	
Caprese Sandwich v	13
<i>ciabatta bun, pesto, fresh mozzarella, tomato, basil, balsamic drizzle</i>	
Classic Reuben	17
<i>marble rye bread, corned beef, sauerkraut, 1000 island dressing, Swiss cheese</i>	
Turkey Club	16
<i>deli-style turkey breast, sour dough bread, tomato, lettuce, real mayonnaise, bacon, aged cheddar cheese</i>	
Flatbread Pizza v	16
<i>choice of sausage pesto or pear gorgonzola</i>	

Entrees

Elk Backstrap *GF	42
<i>herb-roasted red potatoes, asparagus, with garlic butter</i>	
Chop House Ribeye *GF	38
<i>ten-ounce ribeye, bourbon cream sauce, broccolini, heirloom carrots, smashed potatoes</i>	
Wild Game Meatloaf	30
<i>elk, bison, venison, porcini cream sauce, smashed potatoes, grilled asparagus</i>	
Ahi Tuna *GF	36
<i>sesame seed crusted tuna, seared until rare, seasonal vegetable medley, crispy herb roasted potatoes</i>	
Sea Bass	36
<i>eight-ounce fillet, creamy risotto, citrus salsa, broccolini</i>	
Rocky Mountain Rainbow Trout GF	32
<i>pan-seared skin on rainbow trout over smashed potatoes and grilled asparagus with beurre blanc sauce</i>	
Juniper-Brined Double Chop Pork Chop *	34
<i>wild rice, grilled asparagus, pan sauce</i>	
Wild Mushroom and Parsnip Ragout v_g	28
<i>Creamy polenta, garlic sautéed spinach, miso, tomato</i>	
Elk Ravioli	28
<i>fresh jumbo ravioli served in a homemade pesto, seasonal vegetable medley</i>	
Butternut Squash Ravioli v	24
<i>fresh jumbo ravioli served with hazelnut brown butter sauce</i>	
Peach Whiskey Chicken GF	28
<i>airline chicken breast, peach whiskey bbq sauce, smashed potatoes, broccolini, heirloom carrots</i>	
Creamy Cajun Chicken Pasta	28
<i>Cajun-seasoned chicken breast, linguine noodles, parmesan cream sauce, sundried tomatoes, green onion</i>	

Waterfront Grille Signature

Long's Peak Tomahawk Steak (for two)	85
<i>thirty-ounce bone in tomahawk steak, broccolini, heirloom carrots, herb roasted potatoes, black garlic butter</i>	
<i>Please note this item takes a minimum of 45min to prepare</i>	

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