Starters

**Chicken Wings** GF  14
original, buffalo, Thai chili, BBQ, or spicy dry rub, served with Ranch or blue cheese and veggie sticks

**Game Meat Meatball Trio** 8
elk, bison, and venison meatballs served with apricot sauce

**Diver Scallops** GF 14
quinoa, marcona salsa verde, pickled shallot

**Ahi Tuna Tartare** *GF 12
* tender pieces of tuna tossed with a sesame ginger sauce, placed on top of an avocado cucumber salad

**Bacon Brown Sugar Chicken** GF 10
tender chicken wrapped in bacon and caramelized with brown sugar

**Blueberry Cream Cheese Stuffed Poppers** GF 12
bacon wrapped jalapenos stuffed with blueberry cream cheese

**Bacon Wrapped Jumbo Shrimp** GF 14
served with a tangy citrus salsa

**The EPR Nachos** 12
queso sauce, sour cream, pico, guacamole, and your choice of chicken – 6  steak- 7  elk - 9

**Elk-Parsnip Stuffed Mushrooms** 10
colorado elk, brown mushroom, cream cheese, parmesan

**Charcuterie and Cheese Board** 16
locally-sourced meat and cheese

**Grilled Sausage Board** 18
rattlesnake jalapeno sausage, IPA wild boar sausage, rocky mountain oyster stout bar sausage, grain mustard, crostini

**Artichoke Dip** V 10
served in a bread bowl

**Hummus Tahini** Vg 8
chickpea hummus with herbed flatbread

**Short Rib Empanadas** 12
beef short rib and a house-made spice blend wrapped in a flaky crust

Soups & Salads

**Award-Winning Bison Chili** GF 9
served with green onion, sour cream, shredded cheese

**French Onion Soup** 8
gruyere, fresh baguette

**Poblano-Zucchini Soup** GF 8
chili lime pepitas, coconut, shishito peppers, cotija, chili oil

**Soup of the Day** 9
ask your server about the soup du jour

**Greek Quinoa Salad** V GF 16
red quinoa, roasted red bell pepper, cucumber, zucchini, cherry tomatoes, sun dried tomatoes, artichoke, watercress, arugula, mint, radish, feta cheese

**Spinach Salad** V GF 16
baby spinach, Fuji apples, red onion, pomegranate seeds, candied pecans, feta cheese

**Garden Salad** V GF 14
mixed greens, pepperoncini, black olives, cucumber, red onion, cherry tomato, croutons, parmesan cheese

**Mediterranean Salad** V GF 12
green & black olives, cherry tomatoes, cucumber, red onion, feta cheese, mediterranean dressing

**Add protein to your salad**
Chicken 6, steak 7, elk 9, jumbo shrimp 9, tuna 10

* – 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.
## Burgers & Sandwiches

**Waterfront Burger**  
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Eight ounces prime Angus beef or bison, tomato, onion, lettuce, aged white cheddar, brioche bun, hand-cut fries

**Jameson Blue Cheese Burger**  
*  
Blue cheese stuffed beef patty, crispy onions, Jameson whiskey glaze, Guinness cheese sauce, brioche bun, hand-cut fries

**Pulled Pork Sandwich**  
17  
Slow roasted BBQ pork, coleslaw, pickles, brioche bun, and hand-cut fries

**Rustic Chicken Sandwich**  
16  
Grilled chicken, caramelized onions, green leaf lettuce, and gruyere, served on rustic bread with hand-cut fries

**Mahi Mahi Street Tacos**  
19  
Blackened mahi mahi, avocado lime sauce, red & green cabbage, pico, fresh flour tortilla

**Prime Rib French Dip**  
19  
Au jus, caramelized onion, provolone cheese, hoagie roll, hand-cut fries

**Caprese Sandwich**  
13  
Ciabatta bun, pesto, fresh mozzarella, tomato, basil, balsamic drizzle

**Classic Reuben**  
17  
Marble rye bread, corned beef, sauerkraut, 1000 island dressing, Swiss cheese

**Turkey Club**  
16  
Deli-style turkey breast, sour dough bread, tomato, lettuce, real mayonnaise, bacon, aged cheddar cheese

**Flatbread Pizza**  
16  
Choice of sausage pesto or pear gorgonzola

## Entrees

**Waterfront Grille Signature**

**Long’s Peak Tomahawk Steak (for two)**  
85  
Thirty-one ounce bone in tomahawk steak, broccolini, heirloom carrots, herb roasted potatoes, black garlic butter  
Please note this item takes a minimum of 45 min to prepare

**Elk Backstrap**  
*GF  
Herb-roasted red potatoes, asparagus, with garlic butter

**Chop House Ribeye**  
*GF  
Ten-ounce ribeye, bourbon cream sauce, broccolini, heirloom carrots, smashed potatoes

**Wild Game Meatloaf**  
30  
Elk, bison, venison, porcini cream sauce, smashed potatoes, grilled asparagus

**Ahi Tuna**  
*GF  
Sesame seed crusted tuna, seared until rare, seasonal vegetable medley, crispy herb roasted potatoes

**Sea Bass**  
36  
Eight-ounce fillet, creamy risotto, citrus salsa, broccolini

**Rocky Mountain Rainbow Trout**  
GF  
Pan-seared skin on rainbow trout over smashed potatoes and grilled asparagus with beurre blanc sauce

**Juniper-Brined Double Chop Pork Chop**  
*  
Wild rice, grilled asparagus, pan sauce

**Wild Mushroom and Parsnip Ragout**  
VG  
Creamy polenta, garlic sautéed spinach, miso, tomato

**Elk Ravioli**  
28  
Fresh jumbo ravioli served in a homemade pesto, seasonal vegetable medley

**Butternut Squash Ravioli**  
VG  
Fresh jumbo ravioli served with hazelnut brown butter sauce

**Peach Whiskey Chicken**  
GF  
Airline chicken breast, peach whiskey BBQ sauce, smashed potatoes, broccolini, heirloom carrots

**Creamy Cajun Chicken Pasta**  
28  
Cajun-seasoned chicken breast, linguine noodles, parmesan cream sauce, sundried tomatoes, green onion

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**V** – Vegetarian  
**VG** – Vegan  
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