



# Waterfront Grille

## Starters

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

## Soups & Salads

<b>Award-Winning Bison Chili GF</b>	<b>9</b>
<i>served with green onion, sour cream, shredded cheese</i>	
<b>French Onion Soup</b>	<b>8</b>
<i>gruyere, fresh baguette</i>	
<b>Poblano-Zucchini Soup GF</b>	<b>8</b>
<i>chili lime pepitas, coconut, shishito peppers, cotija, chili oil</i>	
<b>Soup of the Day</b>	<b>9</b>
<i>ask your server about the soup du jour</i>	
<b>Greek Quinoa Salad v GF</b>	<b>16</b>
<i>red quinoa, roasted red bell pepper, cucumber, zucchini, cherry tomatoes, sun dried tomatoes, artichoke, watercress, arugula, mint, radish, feta cheese, greek dressing</i>	
<b>Spinach Salad v GF</b>	<b>16</b>
<i>baby spinach, Fuji apples, red onion, pomegranate seeds, candied pecans, feta cheese</i>	
<b>Garden Salad v</b>	<b>14</b>
<i>mixed greens, pepperoncini, black olives, cucumber, red onion, cherry tomato, croutons, parmesan cheese</i>	
<b>Mediterranean Salad v GF</b>	<b>12</b>
<i>green &amp; black olives, grape tomatoes, cucumber, red onion, feta cheese, mediterranean dressing</i>	
<b>Add protein to your salad</b>	
<i>Chicken 6, steak 7, elk 9, jumbo shrimp 9, tuna 10</i>	
<b>Beverages</b>	
<i>Coca Cola, Coca Cola Cherry, Diet Coke, Sprite, Barq's Root Beer, Fanta Orange, Lemonade, Dr. Pepper, Coffee, Decaf, Iced Tea</i>	
<i>Juices (apple, pineapple, cranberry, tomato,)</i>	
<i>Orange juice</i>	
<i>Large Pellegrino</i>	
<i>Panna Water</i>	<i>small      Large</i>

**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.



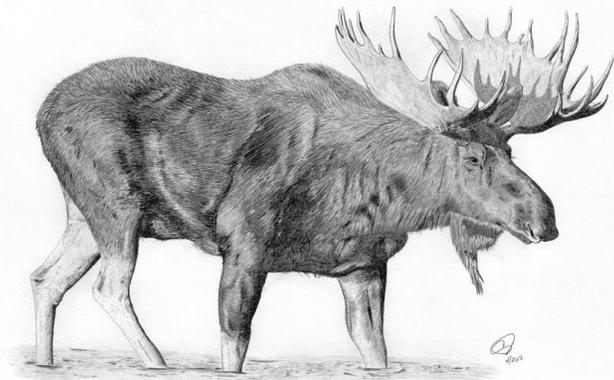
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## Mains

<b>Waterfront Burger *</b>	<b>17</b>
<i>eight ounces prime Angus beef or bison, tomato, onion, lettuce, aged white cheddar, brioche bun, hand-cut fries</i>	
<b>Jameson Blue Cheese Burger *</b>	<b>19</b>
<i>blue cheese stuffed beef patty, crispy onions, Jameson whiskey glaze, Guinness cheese sauce, brioche bun hand-cut fries</i>	
<b>Pulled Pork Sandwich</b>	<b>17</b>
<i>slow roasted bbq pork, coleslaw, pickles, brioche bun, and hand-cut fries</i>	
<b>Rustic Chicken Sandwich</b>	<b>16</b>
<i>grilled chicken, caramelized onions, green leaf lettuce, and gruyere, served on rustic bread with hand-cut fries</i>	
<b>Mahi Mahi Street Tacos</b>	<b>19</b>
<i>blackened mahi mahi, avocado lime sauce, red &amp; green cabbage, pico, fresh flour tortilla</i>	
<b>Prime Rib French Dip</b>	<b>19</b>
<i>au jus, caramelized onion, provolone cheese, hoagie roll, hand-cut fries</i>	
<b>Caprese Sandwich v</b>	<b>13</b>
<i>ciabatta bun, pesto, fresh mozzarella, tomato, basil, balsamic drizzle</i>	

## Mains

<b>Classic Reuben</b>	<b>17</b>
<i>marble rye bread, corned beef, sauerkraut, 1000 island dressing, Swiss cheese</i>	
<b>Turkey Club</b>	<b>16</b>
<i>deli-style turkey breast, sour dough bread, tomato, lettuce, real mayonnaise, bacon, aged cheddar cheese</i>	
<b>Flatbread Pizza v</b>	<b>16</b>
<i>choice of sausage pesto or pear gorgonzola</i>	
<b>Elk Ravioli</b>	<b>28</b>
<i>fresh jumbo ravioli served in a homemade pesto, seasonal vegetable medley</i>	
<b>Butternut Squash Ravioli v</b>	<b>24</b>
<i>fresh jumbo ravioli served with hazelnut brown butter sauce</i>	
<b>Rocky Mountain Rainbow Trout GF</b>	<b>32</b>
<i>pan-seared skin on citrus rainbow trout over herb-roasted potatoes and asparagus with beurre blanc sauce</i>	
<b>Chop House Ribeye *GF</b>	<b>38</b>
<i>ten-ounce ribeye, bourbon cream sauce, broccolini, heirloom carrots, smashed potatoes</i>	
<b>Creamy Cajun Chicken Pasta</b>	<b>28</b>
<i>Cajun-seasoned chicken breast, linguine noodles, parmesan cream sauce, sundried tomatoes, green onion</i>	



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