

# WELCOME TO THE SHIP ROCK GRILLE

## Opening Acts

### **Fig & Prosciutto Grilled Flat Bread \$13**

Flat Bread served with Fig Puree, Goat Cheese, and Shaved Prosciutto topped with Fresh Arugula

### **Southwest Trio \$13**

House made Guacamole, Spicy Queso and Salsa served with Tortilla Chips

### **Ship Rock Nachos \$13**

Fresh fried Potato Chips tossed with Smoked Salt and topped with Braised Pork Belly, Muenster Cheese Sauce, Scallions, and Steak Sauce Sour Cream

### **Grilled Chicken Wings \$12**

Choose Buffalo or BBQ sauce. Served with Celery and Carrot Sticks plus your choice of Ranch or Bleu Cheese Dressing

### **Fried Calamari \$11**

Lightly Breaded then flash fried and served with Sweet Chili Sauce

## Salads

### **Strawberry Fields Salad \$11**

Mixed Greens topped with Sliced Strawberries, Pickled Red Onions, Toasted Almonds and Feta Cheese with an Orange Balsamic Dressing

*Add Chicken \$4 +Add Salmon \$5*

### **Mediterranean Caesar Salad \$11**

Romaine Lettuce tossed in House Made Caesar Dressing and topped with Artichoke Hearts, Roasted Red Peppers, Pepperoncini, Kalamata Olives, Parmesan Cheese, and Croutons

*Add Chicken \$4 +Add Salmon \$5*

### **+Seared Ahi Tuna Salad \$14**

Spinach and Arugula topped with Chili and Ginger marinated Ahi Tuna Steak with Snap Peas, Red Peppers, Cucumbers, and Wonton Crisps in a Sweet Chili Vinaigrette

## Soups

### **Buffalo Chili \$5**

Slow cooked Bison Chili topped with Shredded Cheddar Cheese and Scallions

### **Soup of the Day \$5**

Chef's choice and rotated daily. Please ask your server for today's selection

*+These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## Sandwiches

*Includes one side from the list below*

### **Cod Fish Sandwich \$13**

Battered and fried Cod Fish Filet with Arugula and Roasted Cherry Tomatoes on a French Roll with a Chipotle Aioli Spread

### **Portobello Mushroom Sandwich \$12**

Roasted Portobello Mushroom with Roasted Red Peppers, Wilted Spinach and Goat Cheese on a Ciabatta Roll

### **Bacon Wrapped Meatloaf Sandwich \$13**

Beef and Sausage Meatloaf wrapped in Bacon and topped with Sautéed Onions, Mushrooms and Gouda Cheese with a Port Wine Ketchup and Garlic Aioli Spread on a Ciabatta Roll

### **Colorado Style Beef Sandwich \$13**

Shaved Roast Beef Prime Rib with Roasted Poblano Peppers, Caramelized Onions, Sautéed Mushrooms and Pepper Jack Cheese on a French Roll

### **Trails End BLT \$12**

Avocado, Bacon, Lettuce, Tomatoes, Swiss cheese and Dijonaise on Multi-Grain Bread

### **Eldorado Elk Sliders\* \$16**

Three Colorado Elk Patties topped with Crispy Onions and Boursin Cream Cheese on Baked Slider Buns with Herbed Demi-Glace on the side

*\*side dish is extra*

### **Sesame Chicken Salad Sandwich (TC) \$11**

Lightly Smoked Chicken with Apples, Grapes, Scallions, Sesame Seeds, and Walnut tossed with Mayonnaise and served with Romaine Lettuce on a Ciabatta Roll

### **+Build Your Own Burger \$13**

Choice of Beef, Chicken Breast or Buffalo (add \$4.00).

All burgers are served with Lettuce, Tomato, Onion, and choice of Cheddar, Swiss, Pepper Jack or Gouda Cheese

\*Garlic Aioli, Port Wine Ketchup, Jalapeños, or Beer Battered Crispy Onions – add \$.50 each

\*Avocado, Poblano Peppers, Bacon, Pork Belly, Caramelized Onions, Sautéed Mushrooms, Boursin Cream Cheese or Fried Egg – add \$1.00 each

## Sides \$5 each

French Fries 

Fruit Cup 

Green Chili Mac & Cheese

House Salad (additional \$1.50)

*+These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## Headliners

**\*\*DINNER SERVICE ONLY\*\***

### **Chicken Gnocchi \$14**

Gnocchi with Smoked Chicken, Spinach, Roasted Cherry Tomatoes and Mushrooms tossed in a Vodka Cream Sauce

### **Barbeque Pork Ribs \$25**

Half Rack of Grilled Pork Ribs basted in Bourbon Barbeque and served with Grilled Sweet Corn on the Cob and Sautéed Spinach

### **Fish and Chips \$14**

Tempura Battered Cod Fish Filets served with Fresh Potato Chips and House Made Tartar Sauce

### **Pork Milanese \$13**

8oz Lightly Breaded Pork Loin Cutlet served with an Arugula and Radicchio Salad tossed in Citrus Vinaigrette

### **+Seared Diver Scallops <sup>(TC)</sup> \$25**



Seared Diver Sea Scallops topped with a Cress Salad in Citrus Vinaigrette served with Grilled Asparagus and Mashed Yukon Potatoes

### **+Aspen Ridge Strip Steak 10 oz. <sup>(TC)</sup> \$27**



Grilled 10 oz. Strip Steak topped with Stranahan's Shallot Butter served with Creamed Spinach and Tomato and Club Fries

### **+Grilled Beef Rib-Eye \$24**

Grilled 10 oz. Beef Rib-Eye Steak topped with an Herb Demi-Glace and served with Gouda Mashed Potatoes and Roasted Asparagus

## Encores

### **Creation Rock Strawberry Shortcake \$9**

Macerated Strawberries served on fresh baked Pound Cake topped with Whipped Cream

### **Turtle Cheesecake \$13**

Classic Cheesecake topped with Caramel, Chocolate Ganache and Peanuts

### **Grand Marnier Peach Cobbler \$9**

Peach Cobbler served with Vanilla Bean Ice cream and caramel topping

Any dish with a (TC) is a Chef Tom Coohill Special

Other



options are available. Please ask your server.

+These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.