

Starters

Margarita Flatbread Red Sauce, Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil	\$10
Lobster, Corn & Hatch Chile Hushpuppies Half Dozen, Honey Butter	\$8
Local Cheese Plate Variety of Three Colorado Cheeses, Local Honey Comb, Mustard, Fresh Fruit, Crackers	\$15
Shrimp Cocktail “Bloody Mary” Poached Shrimp, Garden Greens, Lemon, Olive & Pepperoncini, Bacon, Celery, Vodka-Tomato Vinaigrette	\$15
Lamb Sliders Two Sliders, Hatch Chili Aioli, Baby Arugula, Roasted Tomato, Brioche Bun	\$10
Vegetable Crudit� Fresh Garden Vegetables, Ranch & Hummus, Grilled Pita Bread	\$10
BBQ Pulled Pork Potato Skins Cheddar & Jack Cheese, Scallion, BBQ Sauce & Sour Cream	\$8
Fritto Misto Tempura Fried Shrimp, Calamari, Vegetables, Remoulade Sauce & Grilled Lemon	\$12

Salads

Add Grilled Chicken, Salmon or Shrimp \$8
Add 5-ounce Grilled Filet of Beef \$12

Caesar Salad
Side \$8 Entr e \$12
Hearts of Romaine, White Anchovy, Parmesan Crips, Roasted Garlic Brioche Croutons, Shaved Parmesan, Tomatoes, Creamy Caesar Dressing

Strawberry Salad
Side \$8 Entr e \$12
Baby Spinach, Fris e, Strawberry, Cucumber, Colorado Goat Cheese, Candied Pecans, Focaccia Crouton, Chardonnay Vinaigrette

Heirloom Tomato Salad
Side \$8 Entr e \$12
Baby Arugula, Fris e, Vine Ripened Heirloom Tomatoes, Honeydew, Jicama, Lemon Basil Vinaigrette

Baron’s Wedge Salad
Side \$6 Entr e \$12
Crisp Iceberg Lettuce, Sliced Roma Tomatoes, Sliced Red Onion, Applewood Bacon, House Made Ranch or Blue Cheese Dressing

Baron’s House Salad
Side \$8 Entr e \$12
Garden Greens, Cucumbers, Shaved Carrot, Roasted Tomato Wedge, Aged Cheddar, Focaccia Crouton. Choose from our House Made Dressings: Red Wine Vinaigrette, Ranch or Blue Cheese

Entrees

Local Chicken	\$25
Half Roasted Chicken, Mashed Potatoes, Roasted Baby Carrots and Asparagus, Fine Herb Jus	
Grilled Kabobs	Chicken \$20 Beef \$25
Cherry Tomatoes, Mushrooms, Red Onion, Peppers, Hotel Colorado Steak Sauce	
Shrimp Scampi	\$25
Sautéed Shrimp and Pappardelle Pasta, Garlic Butter, White Wine, Tomatoes, Fresh Herbs, Garlic Toast	
BBQ Pork Ribs	Half \$15 Full \$30
Hand Cut Potato Fries, Coleslaw, BBQ Sauce	
Grilled Salmon	\$32
Roasted Potatoes, Roasted Tomato, Cauliflower & Zucchini	
Beef Ribeye	\$36
12-ounce Steak, Mashed potatoes, Roasted Baby Carrots and Asparagus, Red Wine Jus	
Roasted Cauliflower & Summer Squash	\$20
Quinoa Tian, Sautéed Spinach, Roasted Baby Carrots	

Dessert

Chocolate Fudge Cake	\$8
Dulce De Leche Cheesecake	\$8
Wild Strawberry Cake	\$8
Ricotta & Pistachio Cake	\$8
Crème Brûlée, Fresh Berries	\$8
Ice Cream & Sorbet	\$6