

APPETIZERS

FIRE-ROASTED CORN CHOWDER 7
chili oil, fresh chives

BABY ICEBERG SALAD 8
tomatoes, onion rings, buttermilk-chive dressing, braised pork belly

ORGANIC GREENS SALAD 10
seasonal fruit, spicy walnuts,
Laura Chenel's goat cheese, raspberry vinaigrette

GRILLED FLAT BREAD 9
sweet cherry peppers, oven-dried tomatoes, green
onions, fresh mozzarella

ROASTED PEI MUSSELS 10
garlic, herbs, extra virgin olive oil

KESSLER CALAMARI 11
tomatoes, olives, asiago cheese, fresh cilantro,
Moroccan aioli

ARTISANAL MEAT PLATE 15
Molinari fennel salami, Spanish chorizo, Volpi bresaola,
cerignola olives

ENTREES

WHOLE WHEAT LINGUINI 23
duck confit, spring mushrooms, arugula,
and caramelized garlic in a red wine sauce

NATURAL CHICKEN 24
"Red Bird Farm" natural chicken, truffle fries,
asparagus, chicken jus

ROCKY MOUNTAIN TROUT ALMANDINE 23
red bliss potatoes, French beans, white wine caper sauce

AHI TUNA STEAK 27
portabello mushroom, sautéed spinach, cabernet
reduction

BREADED VEAL SCALLOPINE 26
wilted organic greens, prosciutto, citrus butter sauce

GRILLED SIRLOIN STEAK 24
sweet potato and yukon gold fries, bourbon apple glaze

JURGEN'S FILET MIGNON 36
buttermilk bleu cheese, yukon gold mash,
asparagus, cabernet reduction

A LA CARTE

8OZ ANGUS BEEF BURGER 13
wiss, cheddar or American cheese
house cut fries

GRILLED CHICKEN SANDWICH 13
bacon and avocado, house cut fries

VEGGIE MUFFALETTA 12
portabella mushroom, roasted peppers, spicy olives, and fresh
mozzarella, served with couscous salad

GRILLED SHRIMP SALAD 14
watermelon, pine nuts, balsamic vinaigrette

DRY-RUBBED ST LOUIS RIBS 16
crispy half rack with macaroni and cheese

SIDES 4

STEAMED ASPARAGUS
FRENCH BEANS
SAUTÉED SPINACH
YUKON MASHED POTATOES
MACARONI AND CHEESE
SWEET POTATO FRIES
TRUFFLE FRIES
MUSHROOM RAGOUT

DESSERTS

LAVA CAKE 9
molten chocolate cake with vanilla bean ice cream

WARM WALNUT BLONDIE 8
fleur de sel caramel ice cream

MASCARPONE-STUFFED APPLE DUMPLING 9
cinnamon ice cream

DRUNKEN BERRIES 9
seasonal berries marinated in Grand Marnier, raspberry sorbet

CHILDREN'S MENU

TWO COURSES 10
AGE 12 AND UNDER ONLY

BEAVER CREEK LODGE

Open Seven days a week

Breakfast 7-10:30, Lunch 11-4

Dinner 5-10

Located on the second floor of the Beaver

Creek Lodge, Rocks features a casual,
upscale dining experience suitable for the

entire family. The menu features

classic American fare including

hamburgers, steaks, fish and rotisserie

dishes with local and regional influence on

flavor and presentation. Guests have the

option of dining inside the main

restaurant, or alfresco dining on the

outside terrace which feature 2 fire pits.

Additionally Rocks has a private Wine

Room that is perfect for parties of 8-24.



845-1730

Beavr Creek