



**APPETIZERS**

**TORTILLA SOUP 9**

Rich Tortilla Broth with Rotisserie Chicken, Avocado, and Tortilla Strips

**FRESH GUACAMOLE 10**

Crisp Corn Tortilla Chips

**QUESO CON PUERCO 9.5**

Crisp Corn Tortilla Chips

**MUSSELS & CHORIZO\* 16**

Bowl of Mussels Cooked with Local Chorizo, White Wine, Garlic, and Toast Points

**KETTLE OF GREEN CHILE PORK 10.5**

Hot, Buttered Flour Tortillas

**LAMB CHOP FONDUE 16**

White-Wine Fondue, Chile-Pecan Bread, and Roasted Butternut Squash

**SALADS**

**ICEBERG BLT 9**

Bleu Cheese, Peppered Bacon, and Ranch Dressing

**CAESAR SALAD 8.5**

Parmesan Cheese, Chile-Pecan Croutons, and Traditional Dressing

**MIXED MARKET GREENS 8**

Candied Walnuts, Feta Cheese, and Cranberry Vinaigrette Dressing

**SPINACH CHICKEN WALDORF SALAD 14**

Spit-Roasted Chicken, Chopped Spinach, Mixed Greens, Apples, Avocado, Grapes, Eggs, White Cheddar Cheese, Dates, Candied Walnuts, and Tossed in a Sweet Onion Dressing

**PREMIUM STEAKS\***

**HAND CUT IN HOUSE • SPECIALLY AGED • CARAMELIZED SHALLOT BUTTER**

**CENTER-CUT 8oz FILET MIGNON 39**

**BONE-IN 22oz RIBEYE 47**

**CENTER-CUT 16oz NEW YORK STRIP 48**

**BONE-IN FILET MKT**

**KANSAS CITY 23oz STRIP MKT**

**CENTER CUT AHI TUNA\* MKT**

**SPECIALTIES OF THE HOUSE**

**THE ROARING FORK “BIG ASS” BURGER\* 16**

Poblano Pepper, Cheddar, Smoked Pepper Bacon, Lettuce, Tomato, Onions, Pickles, and French Fries

**GRILLED FISH TACOS TWO 15, THREE 18**

Corn tortillas, Guacamole, Corn Pico, Remoulade, Salsa Verde, and Black Beans

**BLACKENED REDFISH 24**

Whole Grain Pilaf, Smoked Tomatoes, and Chipotle Tabasco Lemon Butter

**CEDAR-PLANKED SALMON 23**

Wood Oven Roasted with Apricot-Teriyaki Glaze, and a Chilled Green Bean Salad

**RAINBOW TROUT 24**

Roasted Almonds, Capers, Brown Butter, and Sautéed Green Beans

**SPIT-ROASTED HALF CHICKEN 19**

Green Beans, Elgin Sausage Cornbread Stuffing, and Roasted Garlic Jus

**SLOW-ROASTED PORK SHOULDER CARNITAS 19**

Hot, Buttered Flour Tortillas, and Black Beans

**BACON WRAPPED PORK TENDERLOIN\* 24**

Cheese Grits, Mexican Street Corn, and Cilantro

**16 oz BONE-IN DOUBLE CUT PORK CHOP 28**

Broiled “Al Pastor”, Sautéed Spinach, Cheese Grits, and a Pineapple Salsa

**ROARING SIDES**

MEXICAN STREET CORN 8

GREEN CHILE MAC & CHEESE 8

SAUTÉED ASPARAGUS 9

STEAK MUSHROOMS 8

SAUTÉED SPINACH & ONION 8

CRUSHED YUKON MASHED POTATOES 8

CRISPY FRENCH FRIES 8

**DESSERTS**

SEASONAL FRUIT PIE 8.5

HUCKLEBERRY CHEESECAKE 9

PECAN PIE 8.5

FLOURLESS CHOCOLATE TORTE 9

MEXICAN VANILLA CRÈME BRÛLÉE 8.5

BOUVERY CV 13

**SWEETEST CAUSE**

\$1.00 dollar for every dessert sold will be donated to **Lone Star Paralysis**

WE ARE HAPPY TO ACCOMMODATE YOUR SPECIAL EVENT OR LARGE PARTY

All Parties of 8 or more will have a 20% gratuity added for convenience. We are unable to split checks on parties of 8 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.