



APPETIZERS

TORTILLA SOUP 9

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

FRESH GUACAMOLE 9

Crisp Corn Tortilla Chips

QUESO CON PUERCO 9

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 8.5

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 FILET MKT

BONE-IN 22oz RIBEYE 46

KANSAS CITY 23oz STRIP MKT

CENTER-CUT 16oz NEW YORK STRIP 46

CENTER CUT AHI TUNA* MKT

SPECIALTIES OF THE HOUSE

THE ROARING FORK "BIG ASS" BURGER* 15

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 23

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 23

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

SPIT-ROASTED HALF CHICKEN 18

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

SLOW-ROASTED PORK SHOULDER CARNITAS 18

Hot, Buttered Flour Tortillas, and Black Beans

BACON WRAPPED PORK TENDERLOIN* 23

Cheese Grits, Mexican Street Corn, and Cilantro

16 oz BONE-IN DOUBLE CUT PORK CHOP 27

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

ROARING SIDES

MEXICAN STREET CORN 8

GREEN CHILE MAC & CHEESE 8

SAUTÉED ASPARAGUS 8

STEAK MUSHROOMS 8

SAUTÉED SPINACH & ONION 8

CRUSHED YUKON MASHED POTATOES 8

CRISPY FRENCH FRIES 7

DESSERTS 8

SEASONAL FRUIT PIE

HUCKLEBERRY CHEESECAKE

PECAN PIE

FLOURLESS CHOCOLATE TORTE

MEXICAN VANILLA CRÈME BRÛLÉE

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.

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